FOOD & WINE

179 WAYS TO HAVE THE BEST THANKSGIVING

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This turkey takes inspiration from Rome's famously crackly porchetta.
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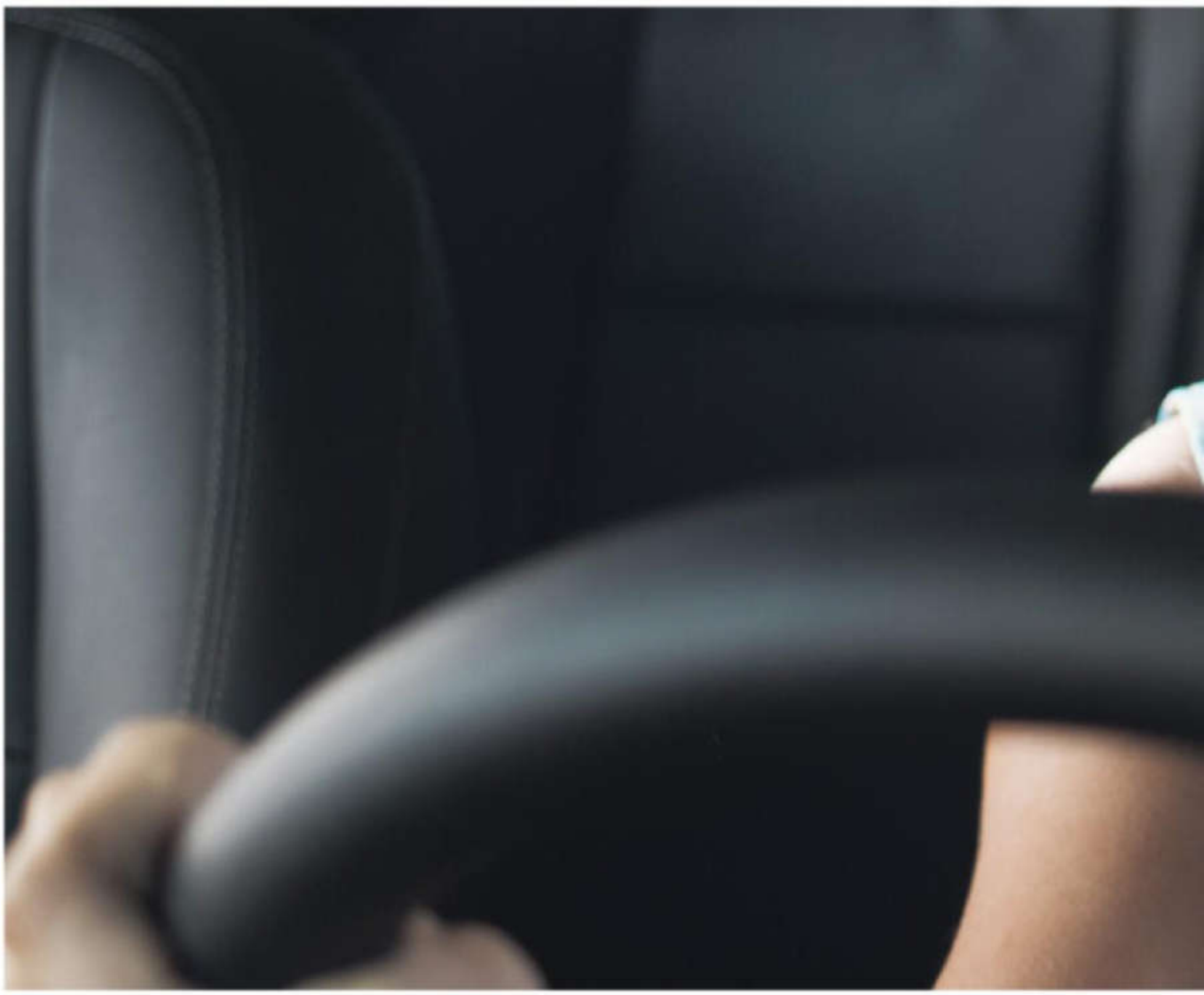


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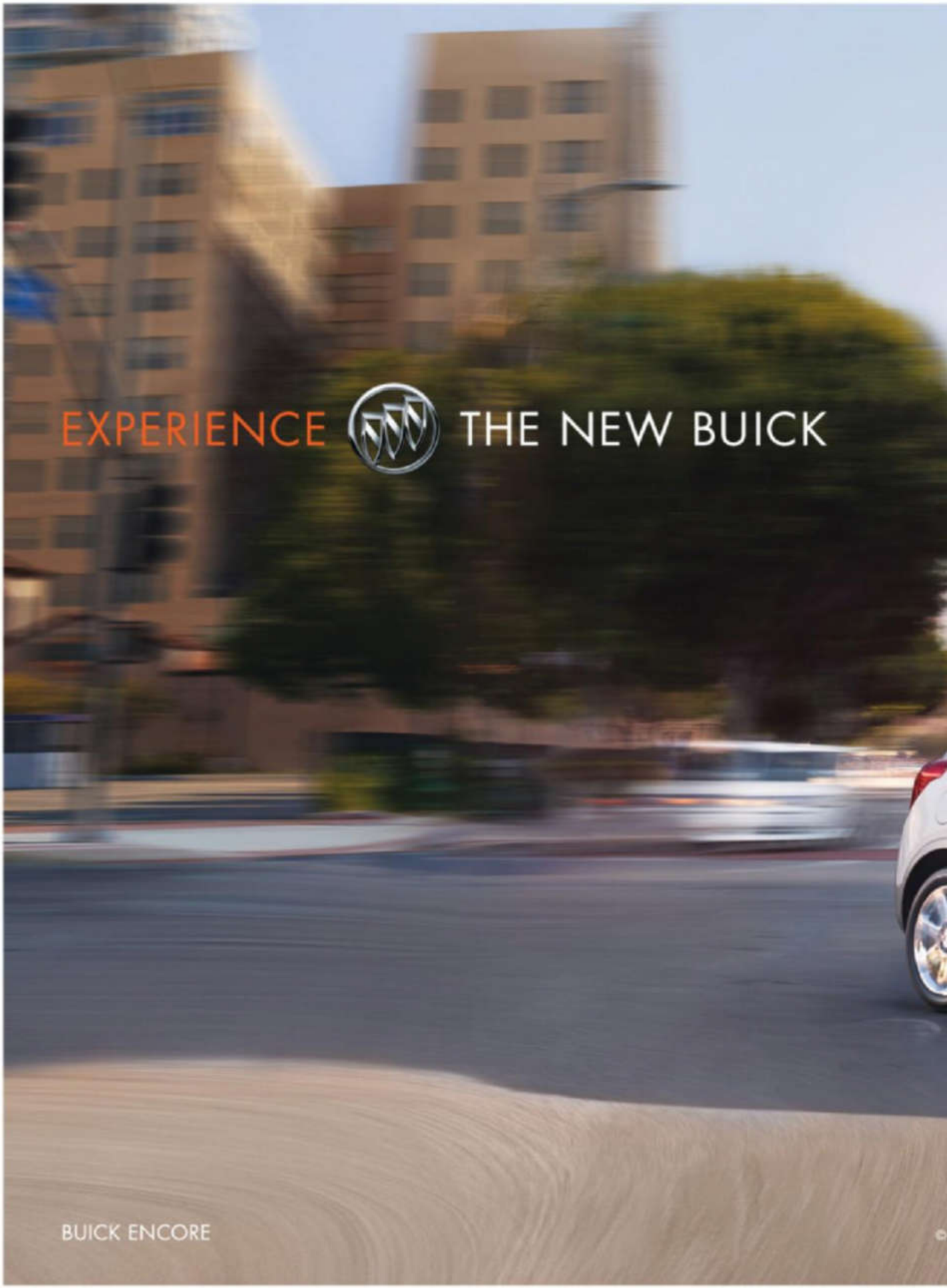


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On the cover: Porchetta-Spiced Turkey with Pan Gravy (p. 146) from "Thanksgiving: The Plenty Project." Photograph by Con Poulos; food styling by Simon Andrews; style editor: Suzie Myers

CLOCKWISE FROM TOP LEFT: NICOLE FRANZEN (2); CEDRIC ANGELES; ERIC WOLFINGER; JOHN KERNICK; CHRISTINA HOLMES


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30-second snack

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Can double as a vegetarian main dish

Best new idea for using leftover bread

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Last Thanksgiving, I way overestimated the amount of bread I'd need for stuffing, so I turned the extra loaf into bread pudding. I threw in some toasted pecans and dried cranberries left over from the salad I'd made. I ate bread pudding well into December with few regrets.

—Amanda Woytus



We would always go out for Chinese food on the Friday after the holiday, but on the Saturday, my mom made a sort of casserole with leftover stuffing on the bottom, slices of turkey on top and gravy over everything.

—Erin Laverty Healy



I make a Mad Genius–style brunch dish: I mix together leftover stuffing, turkey and cranberry sauce and then cook it in my waffle iron.

—Justin Chapple



I like turning my stuffing into a breakfast skillet hash. I chop it up, then sauté it in a cast-iron skillet until the bread and vegetables get all crispy (any other leftover veg gets tossed in, too). I add fresh herbs and top it with a fried egg. Is that weird?

—Kay Chun



I'm not a big fan of leftovers, but my husband never wastes a molecule of food. He makes a huge amount of cranberry sauce, and we always end up with a ridiculous surplus. So all winter he eats it on toast morning after morning after morning until it's (finally) gone.

—Pamela Kaufman



I use leftover vegetables and turkey to make chilaquiles the morning after Thanksgiving, sometimes topped with bacon and pretty much always with an egg. I also make quesadillas with mashed sweet potatoes or butternut squash plus black beans, cheese and chiles.

—Christine Quinlan



We usually make mole tacos with the leftover turkey and winter squash; potato pancakes with leftover mashed potatoes; breakfast bread pudding with leftover rolls; and, of course, we have pie for breakfast. If there are leftover sweet potatoes, which hardly ever happens, we put them on top of a leftovers shepherd's pie or in a turkey-dinner-redux potpie, which we make with leftover everything, including gravy.

—Tina Ujlaki



Totally lowbrow but necessary: turkey sandwiches with leftover crescent rolls! Also, since my family is Italian-American, we usually have my aunt's manicotti. I eat it cold for breakfast the next day.

—Alex Vallis

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HERE'S SOMETHING about Thanksgiving I haven't focused on before: In addition to being the most generous meal of the year, it's the only one with a full-on leftovers strategy. In this issue, we make the most of the opportunity by going beyond leftovers and suggesting ways to turn ingredient scraps like radish greens into amazing dishes (p. 138). In this season of giving thanks, it's important to show gratitude for our food by not squandering it. (It's estimated that Americans throw out 40 percent of the food produced in this country.) We invite you to join The Plenty Project, aimed at reducing food waste. Use #ThePlentyProject on Twitter and Instagram, and we'll share your best solutions.

Dana Cowin

The Plenty Project

One part of The Plenty Project involves rescuing @UglyFruitAndVeg. We asked chefs to take on the challenge; here are two of the results.

Parsnip Latkes



CHEF MICHAEL SCELFO, ALDEN & HARLOW, CAMBRIDGE, MA "Parsnips are already strange looking, so they can be even harder to love when they're blemished. But even imperfect parsnips work well when spiralized for latkes. I serve the latkes with buttermilk yogurt and honey-roasted applesauce. Apples are often sweeter when they're really ripe, but that's also when they bruise most easily."

Rescued Salad

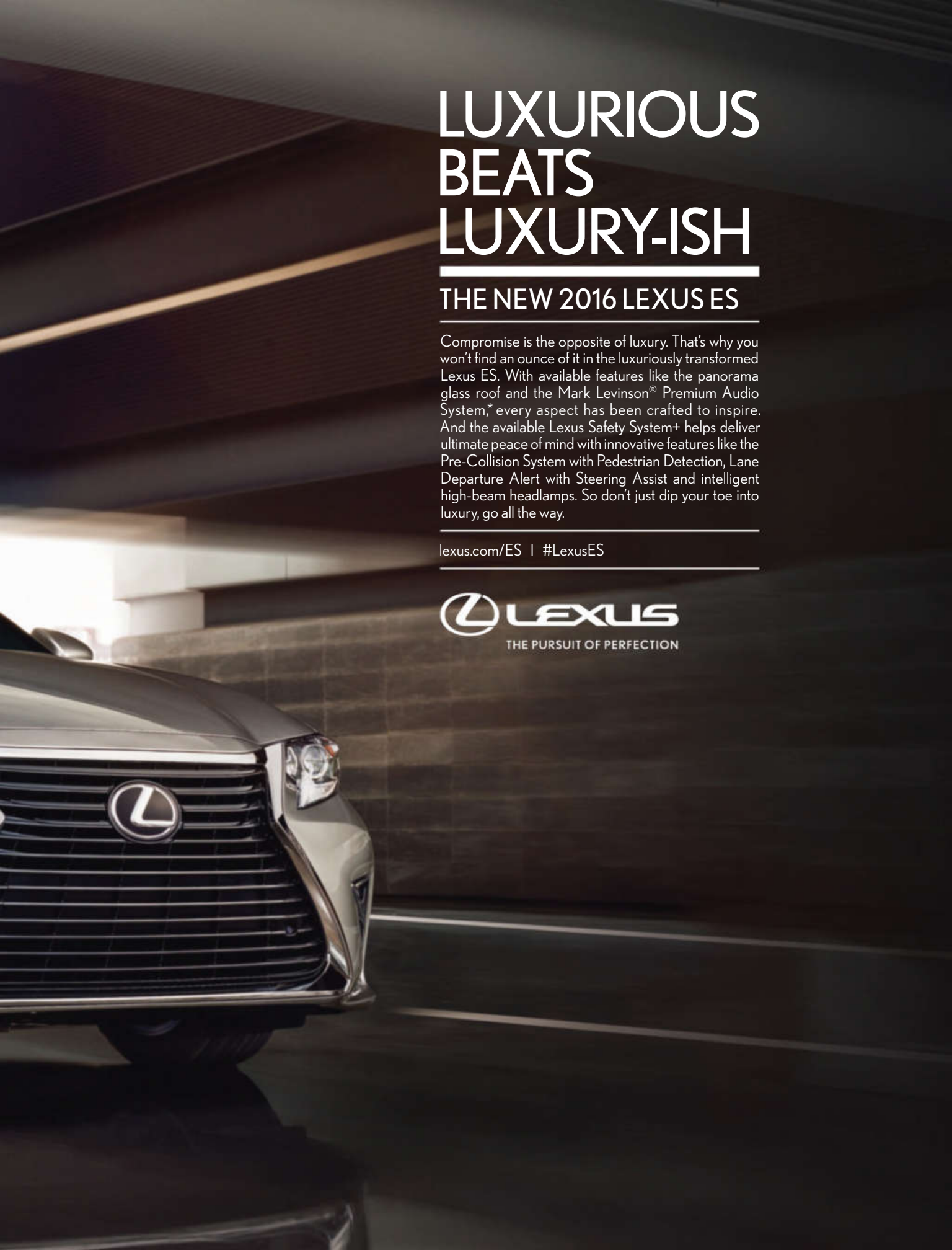


CHEF MARK NOGUCHI, MISSION SOCIAL HALL & CAFE, HONOLULU "I dig heads of romaine out of the compost bin and discard the wilted outer leaves. The inner leaves are crisp and perfectly good to eat. I combine them in a salad with off-grade beets and carrots that I roast in a Big Green Egg. If part of a beet is rotten, I trim it. The baby carrots are fine to eat with the tender skins still on."

CLOCKWISE FROM TOP: JOHN KERNICK; MARK NOGUCHI; KELLEY PITTMANN; NINA GALLANT (2)



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TV POWERHOUSE



Shonda Rhimes, the creator of *Scandal* and *Grey's Anatomy*, on her two-turkey strategy and cocktails in Vermont.

HER NEW BOOK, *YEAR OF YES*

I have some social anxiety, so I resolved to fight that by saying yes to everything that scares me for a year. I gave Dartmouth's 2014 commencement address to 14,000 people. It was insane! I also said yes to getting healthy and lost 110 pounds. I did it by deciding, If it's not organic, I'm not eating it.

RISKY EATING

Everyone says, "I'll try anything once." I'll eat absolutely anything more than once. What if you only try something once, but it was cooked badly?

*SCANDAL*OUS NIGHTS

Olivia's wine-and-popcorn tradition [on *Scandal*] was 100 percent how I used to spend my nights. I love Dead Letter Office Shiraz. It's funky and great, from a small producer.

SUMMER OF COCKTAILS

Last summer, I was obsessed with sidecars. A good one is amazing; a bad one tastes like syrup. I go with my kids to a resort in Vermont called The Tyler Place—they make the best sidecars.

HER BACK-POCKET DISHES

When I get the time to cook, I always go back to Julia Child's roast chicken. I'm terrible at cooking fish. I'm just really destructive to fish.

DEEP-DISH DELIVERY

This is controversial, but I think thin-crust pizza is disgusting. On Christmas Eve, I have deep-dish pizza flown in from Chicago. I like Aurelio's, which is a thinner crust but still Chicago-style.

THANKSGIVING TRADITION

The West Coast half of my family always gets together at my house. We order a smoked turkey and also roast one in the oven. I make hot potato salad, three-cheese mac and cheese, and brussels sprouts with bacon—everything that's bad for you.

MIDNIGHT IN THE KITCHEN

Because my schedule for the shows is so crazy, I bake when I get home at midnight. I've made some really good apple pies. I'm determined to truly master at least one thing.

—INTERVIEW BY M. ELIZABETH SHELDON

FROM LEFT: JEFFREY SCHWARTZ, BACKYARD-PHOTOGRAPHY.COM; MATHIEU YOUNG, REPRESENTED BY WEISSARTISTS; JOHN KERNICK



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10 Objects of Our Obsession

1. SPICE MILL
I use this cast-iron grinder to experiment with my own custom spice blends. *$59; kaufmann-mercantile.com.* —Suzie Myers

2. BONE CHINA
Made in a centuries-old factory in England, the Clerkenwell plate meets my cuteness quota while still being timeless. *$95; housefolk.com.*
—M. Elizabeth Sheldon

3. PUMPKIN SEED OIL
This toasty emerald-green oil from Stony Brook is surprisingly light. I drizzle it on goat cheese for hors d'oeuvres. *$14 for 6.3 oz.; wholehearted foods.com.*
—Julia Heffelfinger

4. JERKY KIT
The butchers at Fleisher's offer terrific classes in their New York shops. Now I can teach myself at home with this kit from their in-house jerky master. *$30; fleishers.com.*
—Tina Ujlaki

5. DIY SPOONS
The Artful Wooden Spoon offers step-by-step tutorials from one of my favorite woodworkers, the meticulous Joshua Vogel. *$25.* —SM

6. RETRO SCALE
This model by Typhoon is compact enough to leave out on my counter, and pretty enough to replace my fruit bowl. *$60; bedbathandbeyond.com.*
—Amanda Woytus

7. SIMPLE CEREAL
Supercrunchy, slightly sweet flakes from Back to the Roots appeal to my inner four-year-old. There are just three ingredients: stone-ground wheat, salt and cane sugar. *$10 for 22 oz.; backtotheroots.com.*
—JH

8. CHEESE CRISPS
A modern version of a cheese straw, Callie's spicy cheddar rounds are now my cocktail party go-to. *$10 for 6 oz.; batchusa.com.*
—Christine Quinlan

9. PEPPER RELISH
I add Gordy's crunchy, sweet and tangy mix of pickled peppers, onions and cucumbers to sandwiches, egg salad and cole slaw. *$10 for 12 oz.; gordyspicklejar.com.*
—TU











10. ITALIAN FARMHOUSE HOTEL
Puglia is famed for its whitewashed buildings. One of the most stunning is Masseria Le Carrube, a farmhouse recently transformed into a luxurious hotel.
DOUBLES FROM $181; MASSERIALECARRUBEOSTUNI.IT. —MES

1: KAUFMANN MERCANTILE; 2: HOUSEFOLK; 3: STONY BROOK WHOLEHEARTEDFOODS; 4: FLEISHER'S; 5: SETH AND KENDRA SMOOT; 6: TYPHOON HOMEWARES; 10: SAN DOMENICO HOTELS/MASSERIA LE CARRUBE

JUST ASK

Add gelato to my shopping list.

How is traffic?

What's on my calendar today?

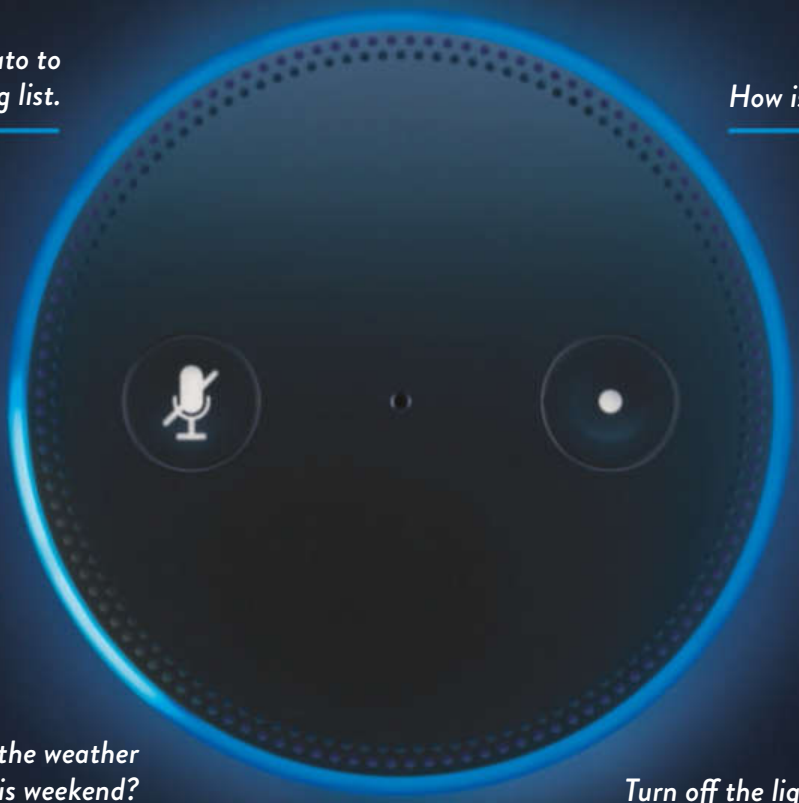
Set a timer for 3 minutes.

Play my "New Artists" Playlist.

What's the news today?

What's the weather like this weekend?

Turn off the lights.



Amazon Echo is designed around your voice. It's hands-free and always on to answer questions, play music, read the news and check sports scores, traffic, the weather and much more. Just ask.

INTRODUCING

amazon echo




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a meal
for
sharing
secrets,
and a drawer-in-
drawer with
some of its own
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INCLUDED
IKEA-USA.com/kitchen
SEKTION kitchen with BODBYN gray doors, drawer fronts, glass doors and MAXIMERA soft-closing drawers SEKTION cabinet frames in white melamine foil. BODBYN doors/drawer fronts in painted finish and glass doors in tempered glass. MAXIMERA drawers in powder-coated steel and melamine foil. Requires assembly. *Total price includes cabinets, fronts, interior shelving, drawer and door dampers, hinges, toekicks, legs, visible moldings and panels. Your choice of countertop, sink, faucet, handles, appliances and lighting are sold separately. See IKEA store for limited warranty, country of origin and 10'×10' details. Valid in US stores only.
IKEA

TREND SPOTTING

UNWASTED

Dried cherries and chocolate
Candied fruit, peppermints or shredded coconut also work.

Pecans
Growing up in Texas, Grueneberg gathered fresh ones from her grandparents' trees.

Meringue
Egg whites slowly turn crunchy as they cook overnight.

[UPCYCLING]

FORGOTTEN COOKIES

AT HER NEW restaurant Monteverde in Chicago, chef Sarah Grueneberg uses egg yolks for her exceptional pasta, then transforms the leftover whites into Forgotten Cookies. This Southern classic is so named because the cookies sit in the oven overnight to develop their chewy-crunchy texture. Grueneberg adds dried cherries and cardamom to her grandmother's simple recipe (p. 26). *1020 W. Madison St.; monteverdechicago.com.*

BY **CHELSEA MORSE**

PHOTOGRAPH: JOHN KERNICK; FOOD STYLIST: VIVIAN LUI; STYLE EDITOR: SUZIE MYERS

continued from p. 25

Forgotten Cookies

Active **20 min**
Total **8 hr 30 min;** Makes **18**

- **2 large egg whites**
- **½ tsp. cream of tartar**
- **¾ cup sugar**
- **½ tsp. vanilla bean paste**
- **¼ tsp. ground cardamom**
- **¾ cup bittersweet chocolate chips**
- **¾ cup chopped toasted pecans**
- **¼ cup dried cherries**
- **Coarse sea salt**

1. Preheat the oven to 350°. In a stand mixer fitted with the whisk, beat the egg whites with the cream of tartar at medium speed until soft peaks form, 1 to 2 minutes. With the machine on, gradually add the sugar. Add the vanilla bean paste and cardamom and beat at high speed until stiff peaks form, about 3 minutes. Using a spatula, scrape down the side and bottom of the bowl and fold in the chocolate chips, pecans and cherries.

2. Using 2 spoons, drop 2-inch balls of the meringue mixture onto a large foil-lined baking sheet. Sprinkle the cookies with sea salt and bake for 5 minutes. Turn the oven off and leave the cookies in for at least 8 hours or overnight before serving.

MAKE AHEAD The cookies can be stored in an airtight container for up to 3 days.

Chef Sarah Grueneberg sandwiches her cookies with coconut sorbet.



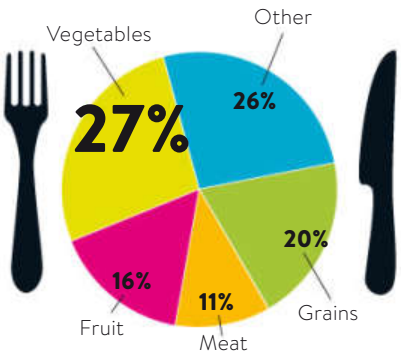
Trash Talk

$2,275 COST OF FOOD DISCARDED BY THE AVERAGE AMERICAN FAMILY EACH YEAR

AMOUNT OF FOOD EACH PERSON WASTES ON AVERAGE EACH YEAR

288 LBS. =29 TURKEYS

TYPES OF FOOD THAT ARE DISCARDED IN THE AVERAGE HOME



25% AMOUNT OF THE U.S.'S FRESH-WATER SUPPLY THAT IS USED TO PRODUCE FOOD THAT IS THROWN OUT

AMOUNT OF U.S. FOOD WASTE IN 2013

37,000,000 TONS



GREEN SEAT

Made from artichoke thistle fibers, the seat of the **Artichair** by Greek designer Spyros Kizis is 100 percent biodegradable. *$680; schaffenburg.nl.*

FROM TOP: D. SERKENTZIS; KEVIN EICHORST/MONTEVERDE

VOCABULARY LESSON

[Mottainai] (moat-TIE-nie): a Japanese word with Buddhist origins, roughly translated as **"Don't waste."**

もったいない



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2016 GLE 450 AMG® Coupe shown in Palladium Silver metallic paint with optional equipment. Vehicle available late summer 2015. ©2015 Mercedes-Benz USA, LLC
For more information, call 1-800-FOR-MERCEDES, or visit MBUSA.com.

DIY Dyeing

Kristine Vejar, author of *The Modern Natural Dyer,* resurrects stained vintage linens with food-based dyes made with tea, coffee, pomegranate peels, onion skins and other natural pigments.





HOW TO DYE LINENS WITH TEA

1. PLACE LINEN in a stockpot filled with water. Add at least four black tea bags per two ounces of fabric (about four tea bags for a napkin; eight for a placemat).

2. SLOWLY HEAT the water to 200° over 30 minutes, turning the cloth every 15 minutes. Heat for an additional hour, turning the cloth every 15 minutes.

3. TURN OFF the heat and let the water and linen cool.

4. REMOVE the cloth and rinse in clean water until the water runs clear. Air or tumble dry.

WASTE WARRIORS

TABLE SCRAPS

ECOSCRAPS

These natural gardening fertilizers are made from restaurant waste. *ecoscraps.com.*

UGLY VEGETABLES

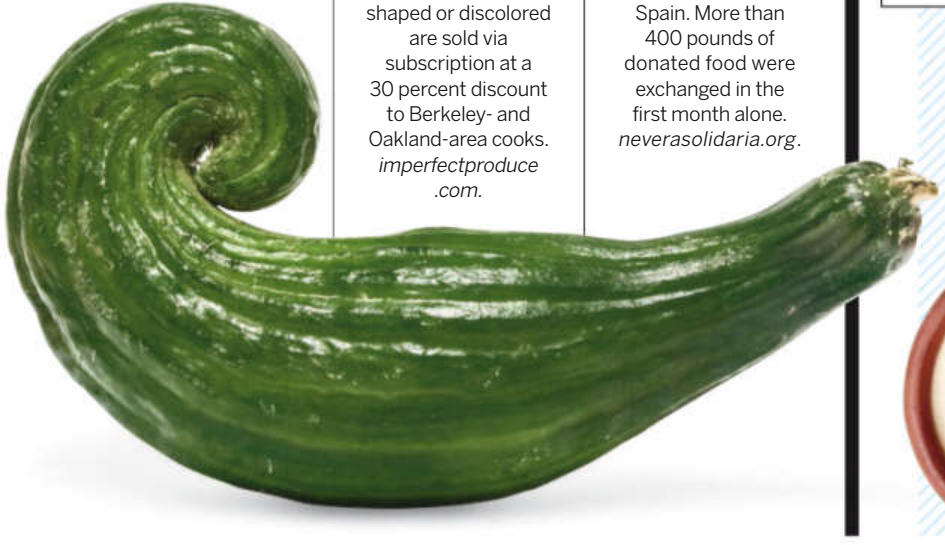
IMPERFECT PRODUCE

California-grown fruits and vegetables deemed by grocery stores to be too big, too small, oddly shaped or discolored are sold via subscription at a 30 percent discount to Berkeley- and Oakland-area cooks. *imperfectproduce.com.*

LEFTOVER FOOD

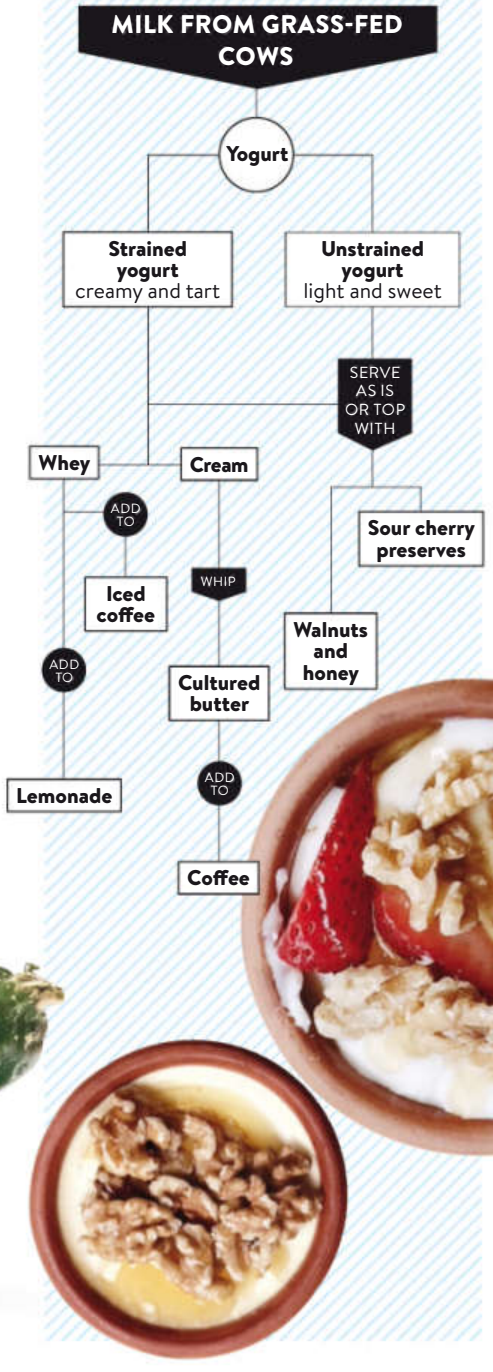
SOLIDARITY FRIDGE

Anyone can deposit or take food from the Solidarity Fridge, located outside on a curb in Galdakao, Spain. More than 400 pounds of donated food were exchanged in the first month alone. *neverasolidaria.org.*



POWER OF YOGURT

New Manhattan yogurt shop Greecologies doesn't waste *any* of its yogurt—including the nutritious, watery whey on top.



CLOCKWISE FROM BOTTOM RIGHT: SARA BARR (2); ULI WESTPHAL; SARA REMINGTON, COURTESY OF ABRAMS BOOKS (2)


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Bee's Wrap sheets are washable and reusable for up to a year.

3 WAYS TO CUT WASTE

The F&W Test Kitchen loves these products that help keep food fresh.

1 **BERRYBREEZE** This in-fridge machine circulates oxygen to neutralize mold and bacteria, keeping fruits and vegetables fresh longer and preventing funky food odors. ***$50; berrybreeze.com.***

2 **FRESHPAPER** Paper sheets embedded with organic spices can line the crisper drawer or countertop fruit bowl to keep produce from going bad. ***From $9; fenugreen.com.***

3 **BEE'S WRAP** Reusable beeswax-coated cotton sheets, when warmed in your hands, soften to create a seal around food—an eco-friendly alternative to disposable plastic wrap and bags. ***From $6; beeswrap.com.***

PIZZA INNOVATION

New York's SkinnyPizza uses the GreenBox, an eco-friendly take on the traditional box.



THE NEW SCHOOL OF FISH

Chefs are cooking with under-loved seafood as a way to support sustainability. In New York City, chef Michael Anthony works with community-supported fishery Dock to Dish to source native bycatch and lesser-known fish. Los Angeles chef Michael Cimarusti champions delicious oddball West Coast varieties at his new market, Cape Seafood and Provisions. Here, the two name some of the fish that inspire them.



THE FISH	ATLANTIC BUTTERFISH	THORNYHEAD	BLUEFISH	VERMILION SNAPPER	SEA ROBIN
HOW IT TASTES	Flaky, with rich, oily flesh	Firm, sweet and nutty	Dense, strongly flavored dark flesh	Medium-firm, flaky and mild	Firm and sweet
HOW TO USE IT	Fillet and serve in a light broth.	Dredge in seasoned flour and fry whole.	Smoke or grill.	Grill or use in a seafood stew.	Grill the small fillets and serve on salad.

TOP LEFT: EMILY BLISTIEN AND JESSICA SIPE; BOTTOM, FROM LEFT TO RIGHT: ©STOCK FOOD/HARRY BISCHOFF; ©GARCIA/PHOTOCUISINE/CORBIS; SHUTTERSTOCK/HOLBOX; ©STOCK FOOD/PETER REES; ©EMOTIVE IMAGES/ALAMY

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PART 5: Vincent Ricchiuti and his father, Patrick, are farmers who are changing the way we think about olives by growing and pressing the freshest organic olive oil on the market.

watch the accompanying video at
visitcalifornia.com/californiagrown



CALIFORNIA OLIVES
Two generations of Ricchiuti farmers, Patrick and his son Vincent, carry on the family tradition of hard work and commitment to producing a premium-quality California olive oil.

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For part five of our six-part series, we land in Clovis, in the heart of California's San Joaquin Valley, where Patrick Ricchiuti, president of P-R Farms Inc., is growing the business his grandfather, Vincenzo Ricchiuti, started more than 100 years ago.

quality of freshness

Vincenzo, who left his native Italy for America in 1914, worked alongside his wife, Loretta, planting the first family acreage with grapes and figs. Their son Pat went on to buy the farm from his father in 1946 and diversified the crops by adding plums and cotton. To further evolve the business, Pat constructed a state-of-the-art cold storage and packing house along with his son, Patrick.

Today, the Ricchiuti tradition of growth and change continues. The family has expanded even more by creating Enzo's Table retail store; Enzo's olive oil milling facility in Clovis, which is overseen by Patrick's son, Vincent; and an almond hulling and processing plant in Madera.





Enzo Olive Oil annually turns out 30,000 to 40,000 gallons of extra-virgin organic olive oil every year. This olive oil cake by Chefs Jon Shook and Vinny Dotolo is the perfect dessert to showcase fresh ingredients.

Vincent's oil is made from olives that are estate-grown on 400 acres of organic trees. The olives are handpicked and meticulously stored, though for only a very brief window: "We have our mill right on site, so we're able to run every olive within 24 hours after it's picked. If we can't run an olive that day, we don't pick it," says Patrick. After being processed, the olive oil is stored in stainless-steel tanks with zero oxygen exposure, then bottled in dark-green glass to protect it from UV light. "Fresh olive oil is the amazing," says Vincent. "When it's on vegetables and salads, it's the best you'll ever have. It has such a great peppery taste and aroma to it, it's fantastic."

After bottling, Enzo Olive Oil is shipped nationwide, but a few bottles don't go very far: They're in the kitchens of some of the state's most popular restaurants, including Chefs Jon Shook and Vinny Dotolo's Animal in Los Angeles. "Olive oil cake is a traditional Italian dessert that highlights the flavor profile of the olive," says Vinny. "Enzo Olive Oil has a grassy note to it. Its rich and full-bodied flavor lends itself perfectly to the olive oil cake as well as savory recipes."

No matter where it lands, every bottle has the Ricchiuti family sticker, which is placed by hand, says Vincent. "It's the attention to detail, from the soil to the stickers that go on one by one, that sets our olive oil apart."



This project is possible with funding from the California Department of Food and Agriculture's Specialty Crop Block Grant Program.



Q&A

WITH JON SHOOK AND VINNY DOTOLO, THE CO-OWNERS AND CO-CHEFS BEHIND ANIMAL, SON OF A GUN AND JON & VINNY'S.

When did you first encounter California-grown produce?
JON: When we were young cooks in Florida, we would get cases of heirloom tomatoes shipped in from California, and it was a big deal. And now I have them growing in my backyard.

Why did you decide to open your first restaurant in Los Angeles?
VINNY: I think Los Angeles kinda chose us. We really enjoy ourselves here and there is a ton of opportunity. Plus, it's beautiful here, pretty much 365 days a year.
JON: Most of the reason we ended up in Southern California—besides wanting to surf and snowboard every day—was we were totally amazed by the Santa Monica farmers' market, which we got turned on to by some other chefs when we first got here. We were just blown away by the quality of the produce.

With all of your restaurants, how much of your produce comes from California?
JON: We send multiple vehicles to multiple farmers' markets every day they're open. I would say about 99 to 100 percent of our produce is locally grown by California farmers.
VINNY: Tomatoes, onions, olive oil—we get strawberries ten months out of the year, sometimes twelve—the list goes on and on.

Why do you use this particular California olive oil?
VINNY: For our olive oil cake we were looking for an oil that has a nice body and richness. Enzo Olive Oil is perfect because it is fruity with a grassy note—but not too grassy—so it lends itself to cakes. These qualities are also what make it a perfect oil for vinaigrettes.



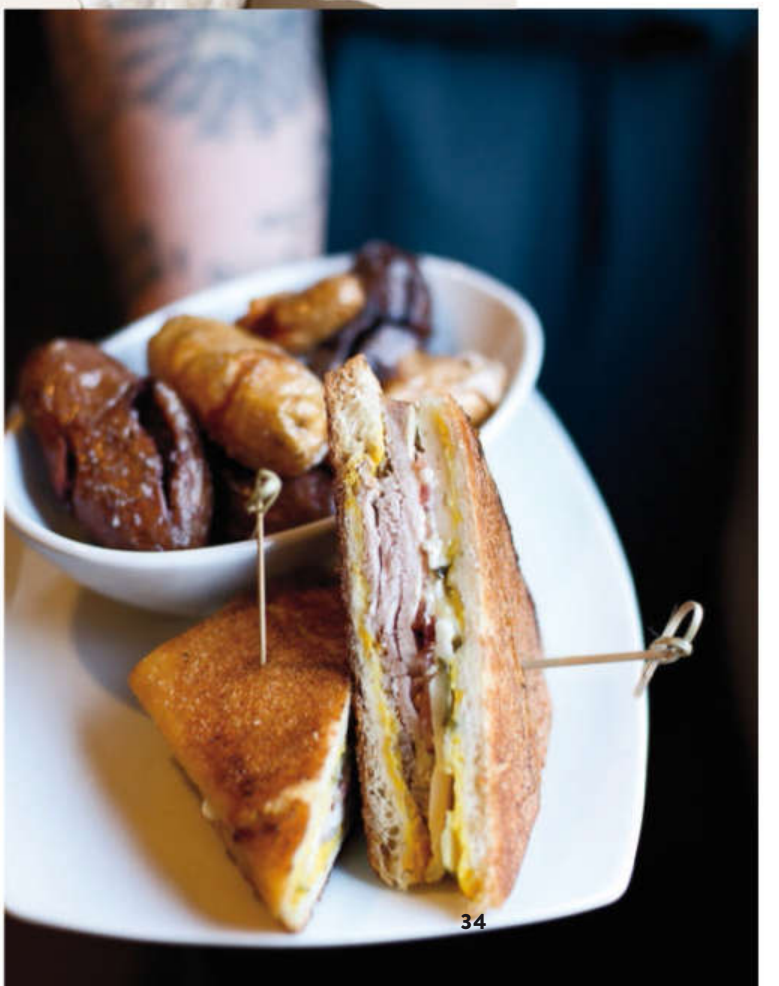


10 New Reasons to Love Santa Fe

GREEN-CHILE CHEESEBURGERS, PERFECTLY WORN-IN VINTAGE DENIM, COCKTAILS WITH *GAME OF THRONES* FLAVOR AND MORE ENTICEMENTS.

BY **M. ELIZABETH SHELDON**

ABOVE: **Native American vendors sell cow skulls on the Santa Fe plaza. It's a 10-minute drive from Fire & Hops, whose chef, Joel Coleman, brines the ham for his cubano,** RIGHT, **in local beer.**



RESTAURANTS

Paper Dosa

The South Indian spot that opened its doors after a year of sold-out pop-ups is proof that Santa Fe's food scene is moving beyond enchiladas. Mash-ups like a watermelon salad with paneer in lieu of the usual feta would be exciting even in a city known for its cross-cultural cooking; white truffle oil flavors one of the namesake flatbreads, which are golden, tissue-thin and more than a foot wide. *551 W. Cordova Rd.; paperdosa.com.*

Fire & Hops

This pub reflects the backgrounds of the two best friends who run it: Joel Coleman, a chef who lived in Hawaii for 14 years, and Josh Johns, the cofounder of a local hard cidery. Coleman's Hawaiian-style pork tacos with kimchi pair nicely with one of the dozen or so hard ciders on Johns's constantly evolving list, which usually includes a few New Mexican options. *222 N. Guadalupe St.; fireandhopsgastropub.com.*

FROM TOP: JULIEN McROBERTS; DOUGLAS MERRIAM



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"I was indirectly inspired by both my grandmother Eloisa and my great-aunt [who was Georgia O'Keeffe's private chef] when creating Eloisa—the plating is very feminine."

CHEF JOHN RIVERA SEDLAR

Radish & Rye

Any meal at this bistro should start with a drink. Cocktail expert Quinn Stephenson, of the legendary Coyote Café, has compiled a long list of American whiskeys and bourbons that's a refreshing alternative to the city's ubiquitous tequila cocktails (a person can only drink so many margaritas). Try the 505 Manhattan, a nod to Santa Fe's area code that includes bitters infused with the flavors of traditional Mexican mole. *548 Agua Fria St.; radishandrye.com.*

Santa Fe Bite

New Mexicans will flavor almost anything with green chiles, and their experiments range from the ill-advised (white wine) to the surprisingly satisfying (apple pie). By far the most successful result is the green-chile cheeseburger. Endless variations exist, but a good one to try is the medium-spicy American-cheese-topped patty at Santa Fe Bite, the new incarnation of longtime local favorite Bobcat Bite. *311 Old Santa Fe Trail; santafebite.com.*

Eloisa

Star chef John Rivera Sedlar, who has spent four decades cooking in L.A. (most recently at Rivera), is descended from New Mexico culinary royalty: His great-aunt Jerry Newsom was private chef to the food-obsessed artist Georgia O'Keeffe. Now back in Santa Fe, he has created an ambitious menu that brings New Mexican dishes and ingredients to the fore—he's serving a version of local cult favorite Frito pie and pairing wood-grilled quail with pinto beans grown in nearby Española. A wacky but tasty pastrami taco is a sign that Rivera Sedlar is becoming more eclectic. *228 E. Palace Ave.; eloisasantafe.com.*

BARS

Violet Crown

Located in the up-and-coming Railyard, Violet Crown is a hybrid movie theater and bar. The three dozen beers on tap, mostly Southwestern, are offered as both full and half-pints, so you can create your own mini tasting. *1606 Alcaldesa St.; violetcrowncinemas.com.*

Jean Cocteau Cinema

Movie houses with bars are clearly a Santa Fe mini trend. This cinema, restored by *Game of Thrones* author and local celebrity George R.R. Martin, is your best bet for a G.R.R.M. sighting. The place screens independent and classic films and serves honey mead at the bar. *418 Montezuma Ave.; jeancocteaucinema.com.*

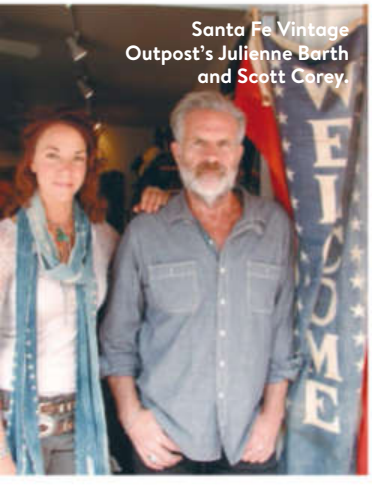
Duel Brewing

Former home-brewer Trent Edwards specializes in Belgian-style ales like a dark plum-and-chocolate-flavored imperial porter. *1228 Parkway Dr.; duelbrewing.com.*



At Eloisa, John Rivera Sedlar's take on chiles rellenos includes a swipe of pistou and a sprinkle of queso fresco, BELOW.





Santa Fe Vintage Outpost's Julienne Barth and Scott Corey.

SHOPS

Santa Fe Vintage Outpost

Co-owner Scott Corey is a key player in the current vintage-denim craze. For years, top fashion stylists have haunted his appointment-only showroom, searching for perfectly worn-in jeans, painstakingly sourced turquoise jewelry and colorful textiles. Now he's opened a shop where anyone can browse his fantastic vintage finds and check out silver jewelry made by his business partner, Julienne Barth. *202 E. Palace Ave.; santafevintage.com.*

Modern General

From this mixed-use space, trendsetting owner Erin Wade teaches Fearless Vegetable Gardening classes and grinds her own wheat in an Austrian stone-burr mill and sells it by the pound in muslin bags. There's also a small grocery and café, offering produce like hyper-fresh local eggs and a menu of juices, sandwiches and soups. Try the brothy combination of Vietnamese pho and New Mexican posole stew, dubbed "pho-sole." *637 Cerillos Rd.; modern generalnm.com.*

CLOCKWISE FROM TOP RIGHT: DOUGLAS MERRIAM (2); TERESA MASCIA

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The pastry patrol at Mr. Holmes Bakehouse in San Francisco.

Bakeries: The New Coffee Bars

BAKESHOPS HAVE BECOME AMERICA'S FAVORITE NEW HANGOUTS, SERVING PHENOMENAL CAKES, COOKIES AND PIES.

BY **KATE HEDDINGS**

A NEW BREED OF BAKESHOP is luring customers away from coffee bars, with generous amounts of butter and sugar as well as caffeine. The owners are often former pastry chefs looking for a place to call their own; their rigorous restaurant training enables them to elevate homey desserts (sticky toffee pudding, apple pie, buttery shortbread cookies) to the level of the extraordinary. Here is a sampling of some of the most exciting new bakeshops across the country and their best Thanksgiving desserts to make at home.



Mr. Holmes Bakehouse

SAN FRANCISCO

Mr. Holmes made national news this year when someone broke in and stole binders containing the secret recipe for its renowned Cruffin. Undeterred, Mr. Holmes continues to sell Cruffins, plus other cult desserts like its astonishing white chocolate–pumpkin mousse pie (p. 40), above. *1042 Larkin St.; mrholmesbakehouse.com.*

FOOD PHOTOGRAPHS: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS. TOP: MR. HOLMES BAKEHOUSE. ESPRESSO CUP AND SAUCER FROM MOMA DESIGN STORE

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Pumpkin–and–White Chocolate Mousse Pie

PAGE 38

Active **45 min;** Total **3 hr 30 min**
Makes **one 9-inch pie**

CRUST

- **¼ cup macadamia nuts**
- **10 whole graham crackers, broken into small pieces**
- **7 Tbsp. unsalted butter, melted**
- **¼ cup light brown sugar**
- **1 Tbsp. fine cornmeal**
- **¾ tsp. ground cinnamon**
- **¼ tsp. grated nutmeg**
- **¼ tsp. kosher salt**

PUMPKIN FILLING

- **1 Tbsp. unflavored powdered gelatin**
- **3½ oz. white chocolate, finely chopped**
- **2 large egg yolks**
- **¼ cup granulated sugar**
- **1 cup heavy cream**
- **1 small bay leaf**
- **One 2-inch cinnamon stick**
- **2 pinches of ground allspice**
- **1 pinch of grated nutmeg**
- **½ tsp. pure vanilla extract**
- **1½ cups pumpkin puree**
- **½ tsp. kosher salt**

1. Make the crust Preheat the oven to 325°. Toast the macadamias on a pie plate for 15 minutes, until golden. Let cool.

2. In a food processor, pulse the graham crackers until finely ground; transfer to a bowl. In the processor, pulse the macadamias until finely ground; add to the bowl. Add all of the remaining ingredients to the bowl and mix well. Press the crust over the bottom and up the side of a 9-inch pie plate. Bake for about 20 minutes, until set. Transfer to a rack and cool.

3. Meanwhile, make the filling In a bowl, sprinkle the gelatin over ⅓ cup of water; let stand for 5 minutes. Place the white chocolate in a large bowl.

4. In a bowl, whisk the egg yolks with the granulated sugar. In a small saucepan, simmer ¾ cup of the heavy cream with the bay leaf, cinnamon stick, allspice, nutmeg and vanilla for 1 minute. Discard the cinnamon stick and bay leaf. While whisking constantly, slowly drizzle the heavy cream mixture into the egg mixture. Whisk in the gelatin mixture. Immediately pour the hot egg mixture over the white chocolate; let stand for 1 minute, then whisk until smooth. Whisk in the pumpkin puree and salt until incorporated. Refrigerate until cold, about 1 hour.

5. In a small bowl, whisk the remaining ¼ cup of heavy cream until soft peaks form; fold into the pumpkin filling until incorporated. Scrape the filling into the baked crust and spread in an even layer. Cover and refrigerate for 1 hour before serving.

Sticky Toffee Pudding Cake

Active **45 min;** Total **1 hr 30 min**
Makes **one 10-inch cake**

CAKE

- **1½ cups chopped pitted dates (9 oz.)**
- **1 tsp. baking soda**
- **1½ cups all-purpose flour**
- **1 tsp. baking powder**
- **½ tsp. kosher salt**
- **4 Tbsp. unsalted butter, at room temperature**
- **1 cup granulated sugar**
- **2 large eggs**
- **1 tsp. pure vanilla extract**

SAUCE

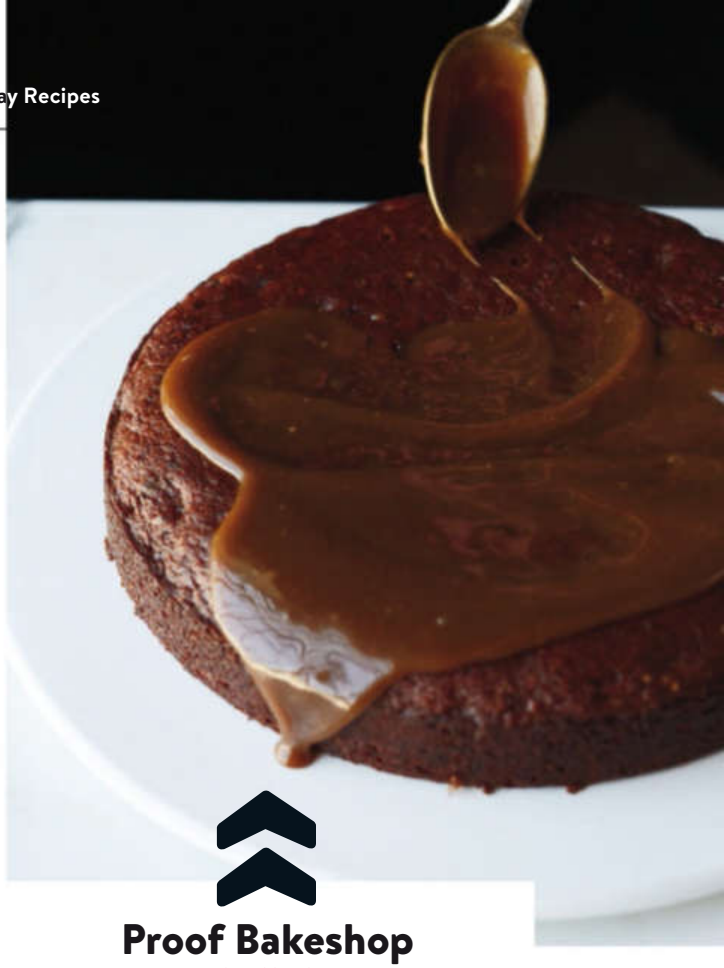
- **1¼ cups dark brown sugar**
- **1 stick unsalted butter, cubed**
- **½ cup heavy cream**
- **2 tsp. brandy**
- **1 tsp. pure vanilla extract**
- **½ tsp. kosher salt**

1. Make the cake Preheat the oven to 350°. Coat a 10-inch round cake pan with nonstick spray and line with parchment paper. In a saucepan, cover the dates with 1 cup of water; bring to a boil. Remove the pan from the heat and whisk in the baking soda; it will foam up. Let cool slightly.

2. In a medium bowl, sift the flour with the baking powder and salt. In a stand mixer fitted with the paddle, beat the butter with the granulated sugar at medium speed until light and fluffy, 1 to 2 minutes. Beat in the eggs and vanilla. In 2 alternating batches, beat in the dry ingredients and the date mixture until just incorporated. Scrape the batter into the prepared pan and bake for 35 to 40 minutes, until a toothpick inserted in the center comes out clean. Let the cake cool in the pan for 10 minutes.

3. Meanwhile, make the sauce In a medium saucepan, bring the brown sugar, butter and heavy cream to a boil over moderate heat, whisking to dissolve the sugar. Simmer over moderately low heat, whisking, for 2 minutes. Remove from the heat; whisk in the brandy, vanilla and salt. Keep warm.

4. Turn the cake out onto a rack and peel off the parchment. Carefully return the cake, top side down, to the pan. Using a skewer, poke 15 to 20 holes in it. Pour half of the warm sauce over the cake and let stand until absorbed, about 5 minutes. Invert onto a platter and poke another 15 to 20 holes in the top. Pour the remaining sauce over the top. Serve warm.



Proof Bakeshop

ATLANTA

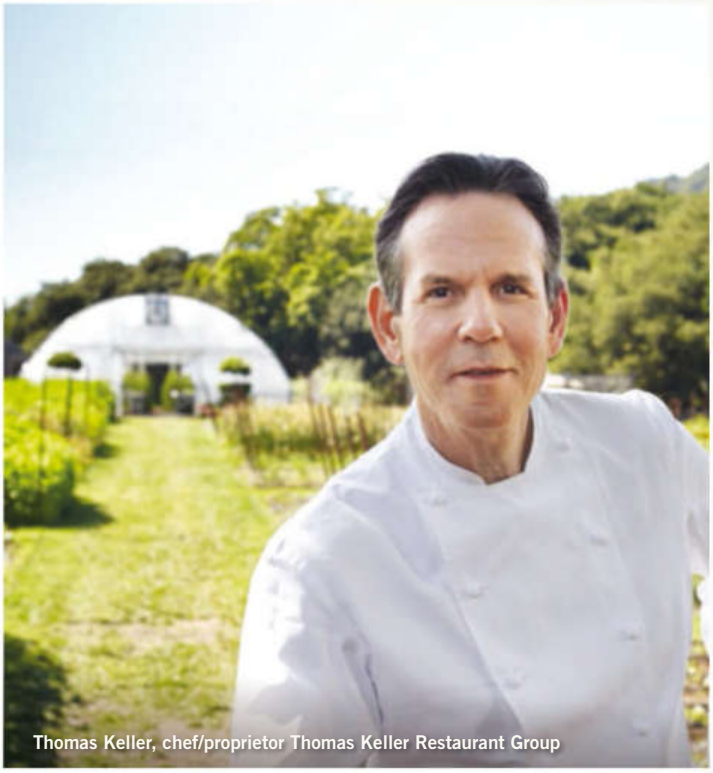
Working for both Proof and its sister restaurant, Cakes & Ale, helps pastry chef Abigail Quinn come up with ideas. Proof's sticky toffee pudding cake, above ("a gooey, comforting, warm thing," Quinn says), was inspired by Cakes & Ale's version. *100 Hurt St. NE; proofbakeshop.com.*


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>
> *– Chef Thomas Keller*



AN EXCITING NEW CULINARY PARTNERSHIP IS LAUNCHING ABOARD THE HIGH SEAS. This fall, ultra-luxury cruise line Seabourn will introduce French-American cuisine developed by world-renowned chef Thomas Keller. The Michelin-starred, James Beard–award-winning chef and FOOD & WINE Best New Chef of The French Laundry, Per Se, Bouchon, Bouchon Bakery and Ad Hoc will share appetizers, entrées and desserts in his signature style with guests of the *Seabourn Odyssey*, *Seabourn Sojourn*, and *Seabourn Quest*.

The partnership is a natural fit between Seabourn and Chef Keller, both of whom strive for culinary excellence through the highest-quality ingredients and unparalleled dedication to their guests. The Seabourn culinary team will train in Chef Keller's research and development kitchen in Yountville, California. "As in any of our kitchens, we will work with the Seabourn team to place an emphasis on the finest ingredients available, consistent preparations, and attention to service that will elevate the guests' experience and help them make memories while on their Seabourn journey," says Keller.

And there's more on the horizon. A signature Thomas Keller restaurant will debut on *Seabourn Quest* in the spring of 2016. The culinary concept will then be rolled out to the entire fleet, including two new builds: *Seabourn Encore* in 2016 and *Seabourn Ovation* in 2018.

FOR MORE INFORMATION ON YOUR NEXT CULINARY JOURNEY, VISIT SEABOURN.COM

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Buttercream Bakeshop

WASHINGTON, DC

Trained at Union Square Cafe in Manhattan and Birch & Barley in Washington, DC, Tiffany MacIsaac elegantly upgrades lowbrow American desserts. About her take on Ho Hos, she says, "They're perfect little packages of rich, rich chocolate and peanut butter." *1250 9th St. NW; buttercreamdc.com.*

Chocolate–Peanut Butter Swiss Rolls

Active **1 hr;** Total **3 hr 30 min**
Makes **12**

CAKE

- **Baking spray**
- **2 cups granulated sugar**
- **1 cup all-purpose flour**
- **2 Tbsp. unsweetened cocoa powder**
- **1½ tsp. baking soda**
- **½ tsp. baking powder**
- **¼ tsp. kosher salt**
- **2 large eggs**
- **½ cup whole milk**
- **2 Tbsp. unsalted butter**
- **1 tsp. pure vanilla extract**
- **1 tsp. ground instant espresso**

PEANUT BUTTER FILLING

- **1½ sticks unsalted butter, at room temperature**
- **⅓ cup confectioners' sugar, sifted**
- **½ cup smooth peanut butter**
- **⅛ tsp. kosher salt**
- **1 Tbsp. whole milk**
- **½ tsp. pure vanilla extract**

GANACHE

- **9 oz. bittersweet chocolate, finely chopped**
- **1½ Tbsp. unsalted butter, at room temperature**
- **3 Tbsp. light corn syrup**
- **Pinch of kosher salt**
- **1 cup plus 2 Tbsp. heavy cream**
- **Flaky sea salt or chopped peanuts, for garnish**

1. Make the cake Preheat the oven to 325°. Liberally grease a large rimmed baking sheet with baking spray. Line the sheet with parchment paper and liberally grease the paper.

2. In a large bowl, sift the granulated sugar, flour, cocoa powder, baking soda, baking powder and salt. In a medium bowl, whisk the eggs with the milk.

3. In a small saucepan, combine the butter, vanilla and espresso powder with ½ cup of water and bring to a simmer, stirring to dissolve the espresso. Drizzle the hot mixture over the dry ingredients. Add the egg mixture and whisk until smooth. Scrape the batter onto the prepared sheet and spread in an even layer. Bake for about 20 minutes, until set and a cake tester inserted in the center of the cake comes out clean (the cake will look wet). Transfer the sheet to a rack and let cool.

4. Meanwhile, make the peanut butter filling In a medium bowl, using a hand mixer, beat the butter with the confectioners' sugar at medium speed until light, about 2 minutes. Beat in the peanut butter and salt, scraping down the side of the bowl as necessary. Beat in the milk and vanilla.

5. Line a large baking sheet with parchment paper and generously grease it with baking spray. Invert the cooled cake onto the prepared sheet. Peel the parchment paper off the cake; it will be sticky. Cut the cake in half lengthwise, then crosswise. Spread the filling all over the cake pieces, leaving a ¼-inch border all around the sides. Roll up the cakes lengthwise (the parchment will come off easily) to form 4 logs. Refrigerate for 1 hour.

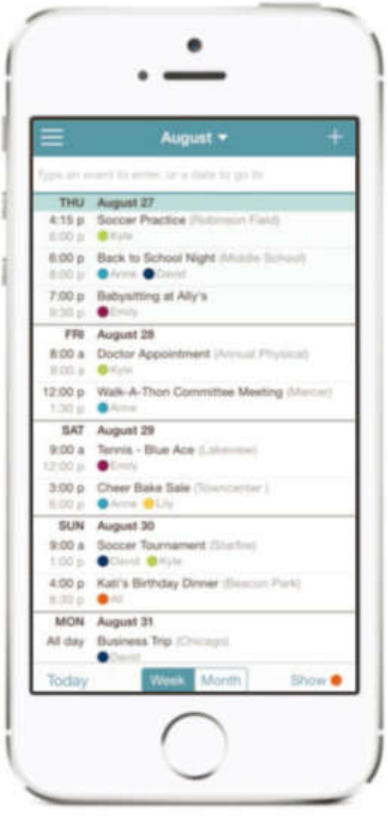
6. Make the ganache In a bowl, combine the chocolate, butter, corn syrup and salt. In a small saucepan, bring the cream to a simmer. Pour the hot cream over the chocolate mixture and whisk until smooth. Let cool.

7. Line another large baking sheet with parchment paper. Cut each cake log into 3 equal pieces. Working with 1 piece at a time and using a fork or skewer, dip the logs into the ganache to coat all over, letting the excess drip off. Transfer the cakes to the prepared sheet and sprinkle with flaky salt or peanuts. Freeze until firm, about 1 hour, before serving.

TOP LEFT: SWEET ROOT VILLAGE

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Bribery Bakery

AUSTIN

When she was still part owner of Foreign & Domestic restaurant, Jodi Elliott launched her Saturday bake sales. Their success inspired her bakery, Bribery (the name wittily refers to her favorite parenting technique). Her crisp shortbread cookies, amped up with cranberries and lime curd, are a holiday essential.
2013 Wells Branch Pkwy., #109; briberybakery.com.

Cranberry-Lime Shortbread Cookies with Lime Curd

Active **1 hr;** Total **3 hr 30 min**
Makes **about 3 dozen**

LIME CURD

- **6 Tbsp. unsalted butter, at room temperature**
- **1 cup granulated sugar**
- **2 large eggs plus 2 large egg yolks**
- **½ cup fresh lime juice**
- **2 Tbsp. fresh lemon juice**
- **⅛ tsp. kosher salt**

SHORTBREAD COOKIES

- **2 cups all-purpose flour**
- **1 Tbsp. finely grated lime zest (from about 2 limes)**
- **1 tsp. kosher salt**
- **2 sticks unsalted butter, at room temperature**
- **¾ cup confectioners' sugar**
- **2 tsp. pure vanilla extract**
- **¾ cup coarsely chopped dried cranberries**

1. Make the lime curd In a medium bowl, using a hand mixer, beat the butter with the granulated sugar at medium speed until light and fluffy, about 3 minutes. With the machine on, beat in the eggs and egg yolks 1 at a time. Beat in the lime juice, lemon juice and salt; the mixture will curdle. Scrape the curd mixture into a medium saucepan and cook over moderately low heat, stirring constantly, until it's thickened and reaches 180° on an instant-read thermometer, about 10 minutes. Strain the curd through a fine sieve into a medium bowl. Press a sheet of plastic wrap directly on the surface of the curd and refrigerate until firm, at least 3 hours or overnight.

2. Meanwhile, make the cookies Line 2 baking sheets with parchment paper. In a medium bowl, whisk the flour with the lime zest and salt. In another medium bowl, using a hand mixer, beat the butter with the confectioners' sugar at medium speed until light and fluffy, about 3 minutes. Beat in the vanilla, then beat in the dry ingredients just until combined. Stir in the cranberries. On a lightly floured surface, roll out the dough ¼ inch thick, then cut into 2-inch squares and transfer to the baking sheets. Refrigerate for 1 hour.

3. Preheat the oven to 350°. Bake the cookies for about 20 minutes, shifting the pans halfway through baking, until golden. Transfer the cookies to a rack and let cool. Serve with the lime curd.

MAKE AHEAD The cookies can be stored in an airtight container for 3 days. The curd can be refrigerated for 1 week.



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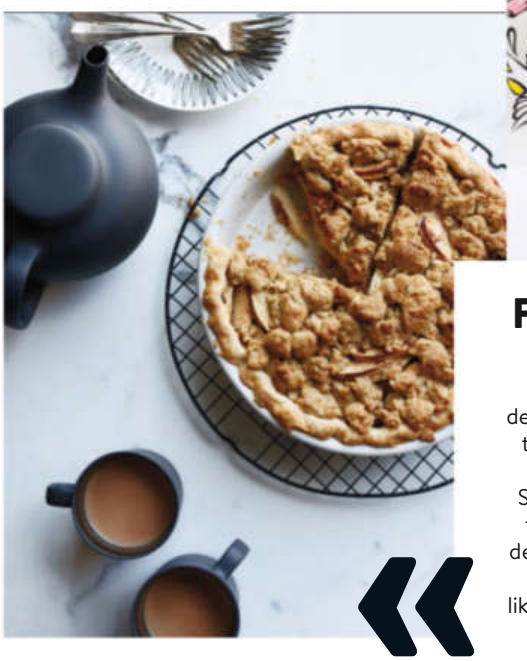
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Fluff Bake Bar

HOUSTON

This bakery by day and dessert bar by night is home to Houston's Sugar Fairy, a.k.a. Rebecca Masson. She deftly adds layers of flavor (sour, salty) to her desserts, and also obsesses over texture: "I do not like toothless apple pie," she declares. *314 Gray St.; fluffbakebar.com.*

Mountain Rose Apple Pie

Active **1 hr 15 min**
Total **3 hr 15 min plus cooling**
Makes **one 9-inch pie**

CRUST

- **1½ cups all-purpose flour**
- **1 Tbsp. granulated sugar**
- **½ tsp. kosher salt**
- **1½ sticks unsalted butter, cubed and chilled**
- **¼ cup ice water**
- **2 tsp. distilled white vinegar**

TOPPING

- **1½ cups all-purpose flour**
- **1 cup old-fashioned rolled oats**
- **1 cup packed dark brown sugar**
- **Pinch of kosher salt**
- **2 sticks cold unsalted butter, cubed**

FILLING

- **3 lbs. Mountain Rose or Granny Smith apples—peeled, cored and cut into ⅓-inch-thick wedges**
- **3 Tbsp. all-purpose flour**
- **1½ Tbsp. fresh lemon juice**
- **1½ tsp. ground cinnamon**
- **½ tsp. ground cloves**
- **½ tsp. freshly grated nutmeg**
- **½ tsp. kosher salt**

1. Make the crust In a food processor, pulse the flour with the granulated sugar and salt. Add the butter and pulse until the mixture resembles coarse meal with some pea-size pieces remaining. Sprinkle the ice water and vinegar on top and pulse until evenly moistened. Turn the dough out onto a work surface, gather up any crumbs and form into a ball. Flatten into a disk, wrap in plastic and refrigerate until firm, about 1 hour.

2. Preheat the oven to 400°. On a floured work surface, roll out the dough to a 14-inch round, a scant ¼ inch thick. Ease the dough into a 9-inch deep-dish glass pie plate and trim the overhang to 2 inches. Fold the overhanging dough under itself to form a ½-inch-high rim; crimp decoratively. Freeze the crust for 15 minutes.

3. Meanwhile, make the topping In a stand mixer fitted with the paddle, mix the flour with the oats, brown sugar and salt at low speed. With the machine at medium speed, gradually beat in the butter. Transfer to a bowl and press into clumps. Cover and refrigerate until firm, about 15 minutes.

4. Make the filling In a large bowl, toss the apples with the flour, lemon juice, cinnamon, cloves, nutmeg and salt. Spread the apple mixture in the crust and set the pie on a large rimmed baking sheet. Bake the pie for about 25 minutes, until the crust is just starting to brown.

5. Remove the pie from the oven and gently pack the crumb topping onto the apples. Bake for 30 minutes longer, until the topping is golden and the pie is just starting to bubble. Let cool completely on a rack before serving.

TOP RIGHT: JULIE SOEFER. TEAPOT AND MUGS FROM ROYAL DOULTON


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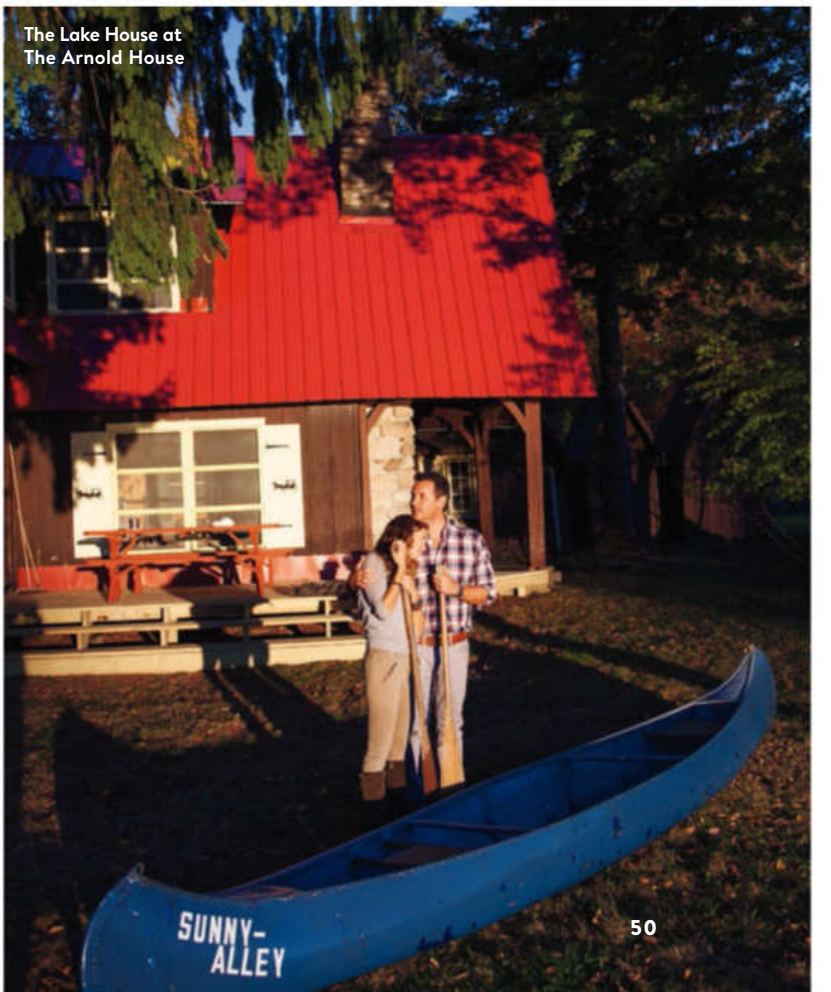


Two Old Tarts

The Catskills' Next Counterculture

THE CATSKILL MOUNTAINS HAVE BECOME A HAVEN FOR FORWARD-THINKING CHEFS, ARTISANS AND SHOP OWNERS PRICED OUT OF NEW YORK CITY. F&W'S **M. ELIZABETH SHELDON** GOES ROAD-TRIPPING.

PHOTOGRAPHS BY **CEDRIC ANGELES**



The Lake House at The Arnold House

AS A NATIVE OF New York's Finger Lakes, I've been driving through the Catskills to reach New York City since I was a kid. The decrepit farmhouses and the tired towns, which had fallen on hard times in the '70s, never seemed worth a stop. But over the past few years, the area has become a haven for artists, chefs and artisans looking for a beautiful, affordable alternative to New York City. The result is a network of hamlets, each harboring its own thriving creative scene. Phoenicia, for instance, is now home to a stylish motel designed by one of the cofounders of New York City clothing store Oak; there's also a fantastic chrome diner serving silver-dollar pancakes in a modern dining room with touches of camping kitsch (look for the bait-and-tackle boxes near the counter). Farther north is the town of Andes, which compensates for lack of cell-phone service with a world-class antiques shop, an impressive hard cidery and a café that bakes perfect tarts filled with velvety, sweet pears. The time to go is now–here's everything you need to know for the ultimate Catskills road trip.

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The Heron co-owners Marla Puccetti and Paul Nanni are obsessed with finding new local beers, wines and ciders.

Where to Eat

THE HERON

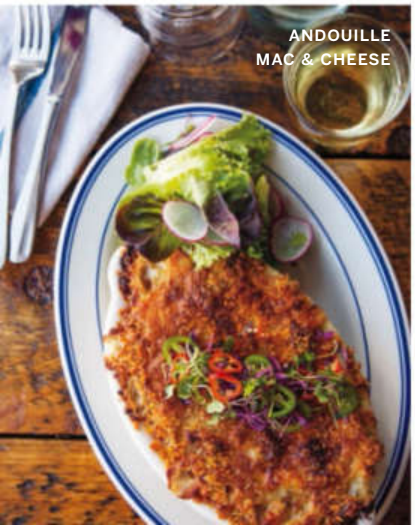
This tin-ceilinged restaurant in Narrowsburg doubles as a town meeting place. The regulars sitting next to me are greeted with hugs by the otherwise-shy teenage waitress, so I copy their order. I am rewarded with a dish of smoky andouille mac and cheese and fantastic fried chicken. The meat is juicy and covered in a craggy copper-colored crust that's too hot to touch when it lands in front of me, delivered by The Heron's co-owner Marla Puccetti. Her partner, chef Paul Nanni, a Marcus Samuelsson protégé, pours us glasses of crisp Wayside Cider (pressed just north of Narrowsburg) and explains the learning curve the couple faced in opening the town's only ambitiously local restaurant: "Our poultry farmers froze their fresh chicken because they weren't sure they would be able to sell it in time. We convinced them that there is demand here, and now we get delicious chickens within hours of them being killed." The Heron's new downstairs music venue (serving Catskills Brewery IPA) is also a hub for a community that notices even the smallest changes. As I leave, I pass a sign pleading for the return of The Heron's beloved bear toilet paper holder: I WAS STOLEN SATURDAY NIGHT! *40 Main St., Narrowsburg; theheronrestaurant.com.*

Andouille Mac & Cheese

Active **1 hr;** Total **1 hr 30 min**
Serves **4**

At The Heron, chef Paul Nanni grinds and smokes his own andouille sausage for super-generous portions of Cajun-inspired macaroni and cheese.

1½ cups whole milk
1½ cups heavy cream
4 Tbsp. unsalted butter
⅓ cup all-purpose flour
1 garlic clove, minced
½ tsp. finely chopped thyme
Pinch of cayenne
Pinch of freshly grated nutmeg
Pinch of white pepper
1½ cups shredded mild white cheddar (6 oz.)
1½ cups shredded sharp cheddar (6 oz.)
Kosher salt and black pepper
3 Tbsp. canola oil
1 cup panko
6 oz. andouille sausage, diced
¾ cup finely diced red bell pepper
½ cup finely diced onion
¼ cup thinly sliced scallions, plus more for garnish
¼ cup finely chopped cilantro, plus leaves for garnish
¼ cup finely chopped parsley
1 lb. medium pasta shells
Hot sauce
Thinly sliced hot red chiles or jalapeños, for garnish



ANDOUILLE MAC & CHEESE

1. Preheat the oven to 450°. In a small saucepan, bring the milk and heavy cream to a simmer. Keep warm over very low heat.

2. In a medium saucepan, melt the butter. Whisk in the flour and cook over moderate heat until bubbling, 1 to 2 minutes. Add the garlic, thyme, cayenne, nutmeg and white pepper and whisk until the roux is lightly browned, 3 to 5 minutes. Gradually whisk in the milk and cream until the sauce is smooth and bring to a boil. Simmer over moderate heat, whisking, until no floury taste remains, 5 to 7 minutes. Remove from the heat and whisk in the mild cheddar and ½ cup of the sharp cheddar. Season the cheese sauce with salt and black pepper.

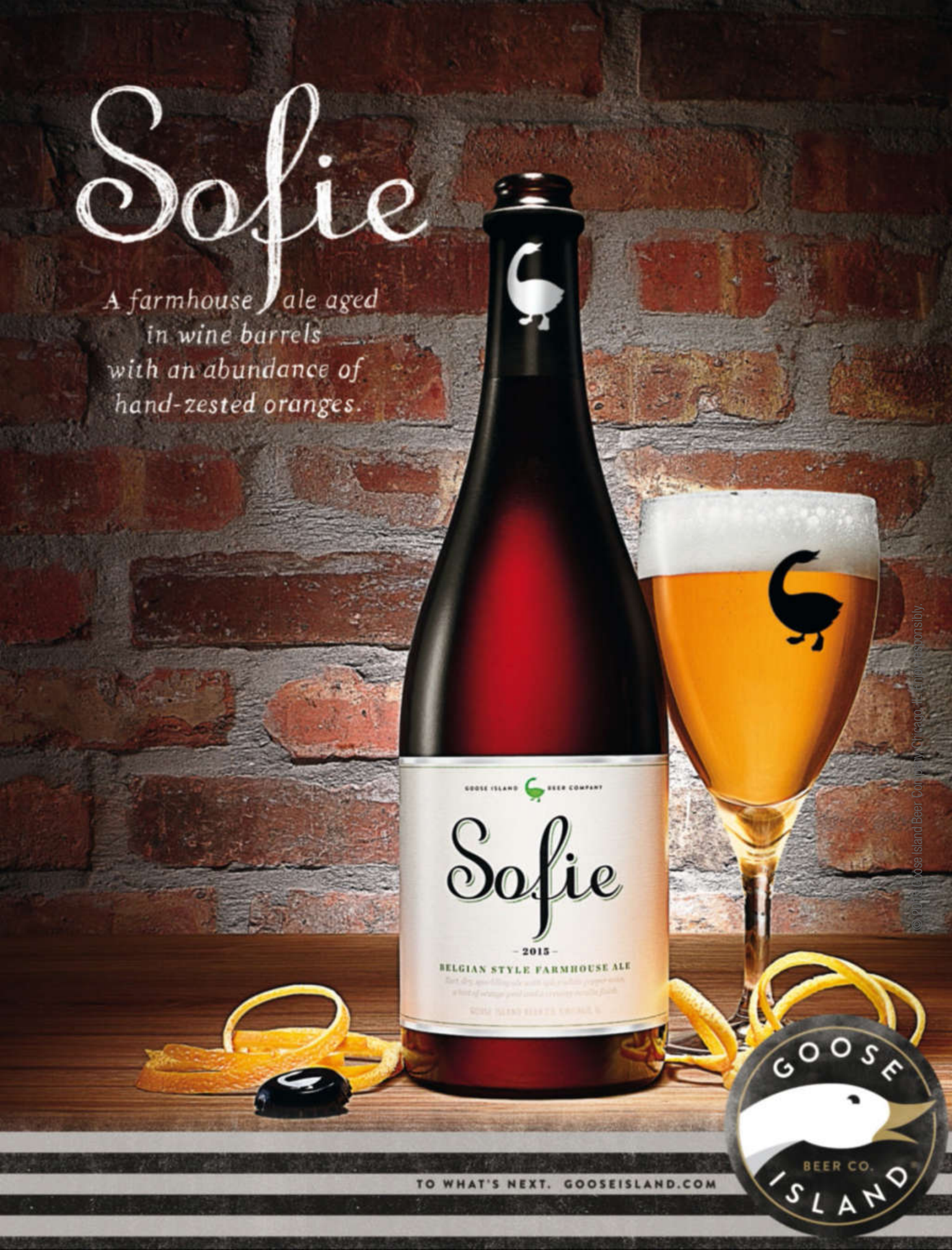
3. In a large skillet, heat 1 tablespoon of the oil. Add the panko and toast over moderately high heat, stirring, until lightly browned, 3 minutes. Transfer to a plate. Wipe out the skillet.

4. Heat the remaining 2 tablespoons of oil in the skillet. Add the andouille, bell pepper and onion and cook over moderate heat until the vegetables are lightly browned, 5 minutes. Stir in the ¼ cup of sliced scallions and the chopped cilantro and parsley.

5. In a large pot of salted boiling water, cook the pasta until al dente. Drain well, then return the pasta to the pot. Stir in the cheese sauce and the andouille mixture. Season with hot sauce and salt and black pepper.

6. Spoon the pasta into four 12-ounce gratin dishes set on a baking sheet. Top with the remaining 1 cup of sharp cheddar and the toasted panko. Bake until piping hot, 15 to 20 minutes. Let stand for 5 minutes. Garnish with scallions, cilantro and red chiles and serve with hot sauce.

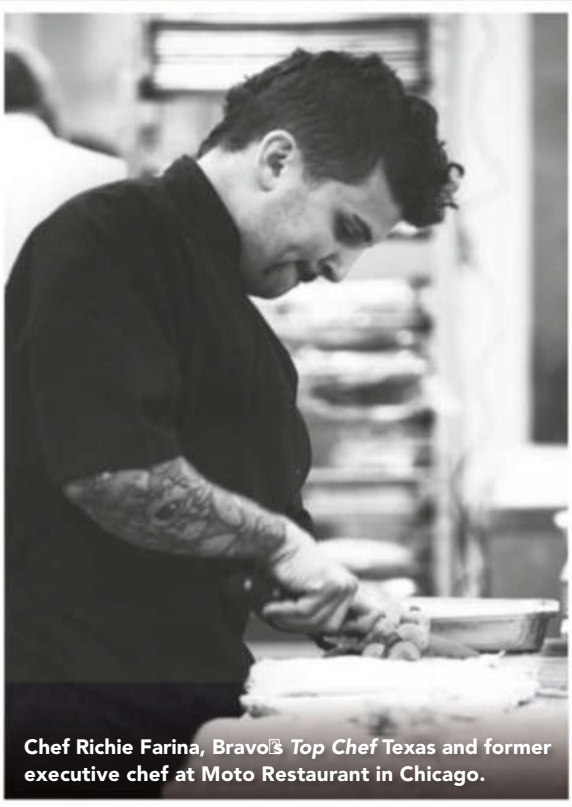
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Chef Richie Farina, Bravo's *Top Chef* Texas and former executive chef at Moto Restaurant in Chicago.



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This collaboration pairs Charlie Trotter-affiliated chefs from around the world with the United culinary team. They're exploring global food and cooking trends, as well as innovations specifically designed to improve the in-flight dining experience. (One task: Combating dull taste buds caused by low cabin humidity. Solution: Giving dishes an additional layer of spices to create bolder, more powerful flavors.)

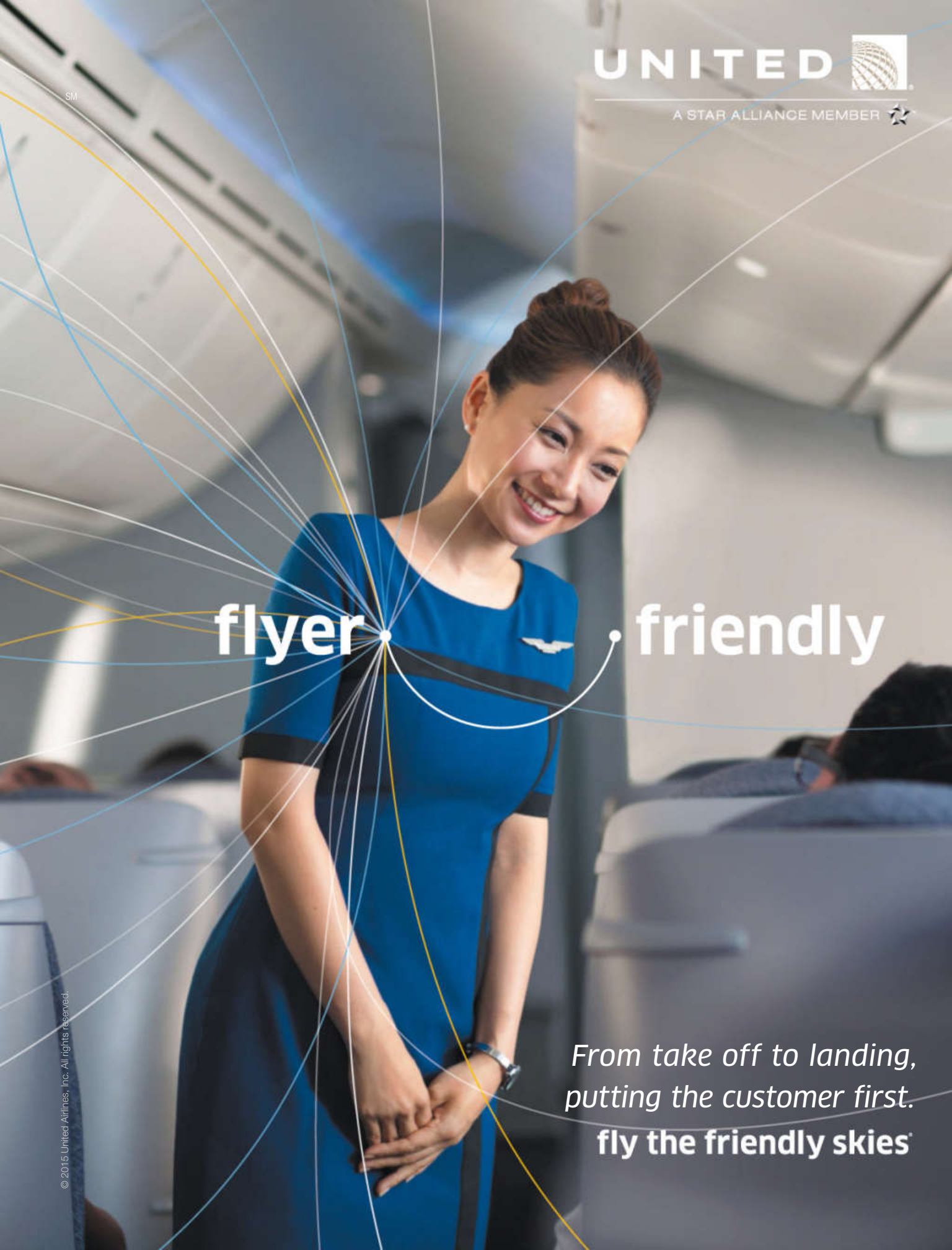
The upgraded menus will take a "farm-to-tray-table" approach to in-flight cuisine, and new route-specific menus will feature flavors that represent the airline's diverse destinations. The new Bistro on Board menus are now available in United Economy® on flights throughout North America. And starting in late October, travelers in United BusinessFirst® on p.s.® Premium Service transcontinental routes will enjoy new Trotter-inspired entrees.

Exciting new flavors, destination-specific menus, and more modern, innovative cuisine can also be found in United First® on flights within the U.S., as well as in United Economy on international flights. More enhancements will soon be unveiled across all United flights, giving travelers – whether in first class or economy – a meal to look forward to.

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BÀ & ME

Who knew the town of Callicoon could produce a bowl of rice noodles and lemongrass pork that holds its own against any I've tracked down in Manhattan? Nhi Mundy grew up working in her parents' Vietnamese restaurant before becoming a design blogger. After moving upstate, she opened two small (and stylish) locations of her restaurant, a takeout spot in the Catskills and a dining room on the Pennsylvania border. *26 Upper Main St., Callicoon, NY; 1023 Main St., #2, Honesdale, PA; baandme.com.*

PHOENICIA DINER

This shingled retro diner is the ideal amalgamation of locavorism and '50s nostalgia. The owner, a former Broadway set designer, sources nearly every ingredient from the Catskills: The trout stirred into my eggy breakfast skillet was smoked locally, and the menu lists a battery of milkshake options, like one made with Catskill Distilling's bourbon. *5681 New York Rte. 28, Phoenicia; phoeniciadiner.com.*



LEMONGRASS PORK AND RICE NOODLE BOWL

Lemongrass Pork and Rice Noodle Bowl

Active **1 hr;** Total **2 hr 30 min**
Serves **6**

- **¼ cup oyster sauce**
- **¼ cup vegetable oil**
- **2 medium shallots, minced**
- **1 lemongrass stalk, inner white bulb only, minced**
- **2 Tbsp. light brown sugar**
- **2 Tbsp. honey**
- **2 Tbsp. Asian chile sauce, plus more for serving**
- **1 tsp. toasted sesame oil**
- **1 tsp. white pepper**
- **¼ tsp. baking soda**
- **6 garlic cloves, minced**
- **Kosher salt**
- **2 lbs. boneless pork shoulder, sliced ¼ inch thick**
- **1½ cups julienned carrot**
- **1 cup julienned daikon**
- **¼ cup distilled white vinegar**
- **¼ cup plus 2 Tbsp. granulated sugar**
- **3 Tbsp. fresh lime juice**
- **2 Tbsp. Asian fish sauce**
- **1 small jalapeño, minced**
- **8 oz. rice vermicelli**
- **Mint, cilantro, romaine lettuce and sliced cucumber, for serving**

1. In a large bowl, whisk the oyster sauce with the vegetable oil, shallots, lemongrass, brown sugar, honey, 2 tablespoons of chile sauce, the sesame oil, white pepper, baking soda, 5 of the garlic cloves and 1 teaspoon of salt. Add the pork and turn to coat. Refrigerate for 2 hours.

2. Meanwhile, in a bowl, toss the carrot and daikon with the vinegar, ¼ cup of the granulated sugar and ¼ cup of water. Let stand for 30 minutes. Drain well and refrigerate until chilled.

3. In a bowl, stir ¼ cup of water with the lime juice, fish sauce and jalapeño. Add the remaining garlic clove and 2 tablespoons of granulated sugar and stir until the sugar is dissolved.

4. In a large saucepan of salted boiling water, cook the vermicelli until al dente. Drain and rinse with cool water. Pat dry and transfer to bowls.

5. Light a grill. Remove the pork from the marinade, scraping off any excess. Grill over high heat, turning, until lightly charred and just cooked through, 3 to 5 minutes. Top the noodles with the pork and some of the pickled vegetables. Serve with mint, cilantro, romaine, cucumber and the chile-lime sauce.

WINE White-peach-scented, full-bodied Rhône white: 2014 Château L'Ermitage Blanc.



Bà & Me's owner, Nhi Mundy (left).

5 More Stops

For digital updates, check the new website And North (andnorth.com). The site's crew of writers and artists also hosts supper clubs.

Brushland Eating House

Book the upstairs apartment at this remote farmhouse restaurant, so you can linger over your hand-rolled pasta or crispy pork schnitzel. *1927 Co. Hwy. 6, Bovina; brushlandeatinghouse.com.*

Hillside Schoolhouse

Reserve far in advance to stay in one of the two coveted rooms at this bucolic inn. *From $200 per night; 259 Van Tuyl Rd., Barryville; hillsideschoolhouse.com.*

Mama's Boy Burgers

A Gramercy Tavern alum serves upgraded burgers, artisanal milkshakes and perfectly crisp onion rings at this roadside stand. *6067 Main St., Tannersville; mamasboycatskills.com.*

Spruceton Inn

A former farm, this small creekside inn and tavern bills itself as a "bed and bar." You can pick fresh herbs from its garden to use in your kitchenette. *From $69 per night; 2080 Spruceton Rd., West Kill; sprucetoninn.com.*

Table on Ten

This restaurant and inn is beloved for its wood-fired pizzas served with toppings like marinated fennel and smoked pepperoni. *52030 Main St., Bloomville; tableonten.com.*

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Coffee cake muffins and an eggy breakfast skillet, LEFT.

Phoenicia Diner's Breakfast Skillet

Total: 10 min; Serves 1

In a small cast-iron skillet, heat ½ Tbsp. **unsalted butter** until it starts to foam. Add 3 large beaten **eggs,** ⅓ cup flaked **smoked trout**, 1 Tbsp. **crème fraîche,** 1 Tbsp. finely grated **Parmigiano-Reggiano,** 1 Tbsp. snipped **chives** and a generous pinch of **salt** and cook over moderate heat, shaking the pan and stirring gently until small curds form and the eggs are just set, about 4 minutes. Garnish with snipped **chives** and serve with **toast.**

Sour Cream Coffee Cake Muffins

Active **30 min;** Total **1 hr 5 min**
Makes **18**

Two Old Tarts was a super-popular farmers' market stand before becoming a brick-and-mortar café. It's famous for the sour cream coffee cake sold at the pastry counter; this is a muffin version.

- **1 cup pecans**
- **1 cup packed dark brown sugar**
- **1½ tsp. ground cinnamon**
- **1 stick plus 2 Tbsp. unsalted butter, softened**
- **1¾ cups all-purpose flour**
- **1 tsp. baking powder**
- **½ tsp. baking soda**
- **½ tsp. kosher salt**
- **1 cup granulated sugar**
- **3 large eggs**
- **1 cup sour cream**
- **1½ tsp. pure vanilla extract**

1. Preheat the oven to 400° and line 18 muffin cups with paper or foil liners. Spread the pecans in a pie plate and toast in the oven until fragrant and lightly browned, about 8 minutes. Let cool completely.

2. In a food processor, combine the pecans with the brown sugar, cinnamon and 4 tablespoons of the butter and pulse until the pecans are finely ground and the crumb topping resembles wet sand.

3. In a medium bowl, whisk the flour with the baking powder, baking soda and salt. In a large bowl, using a hand mixer, beat the remaining 6 tablespoons of butter with the granulated sugar at medium speed until fluffy, 1 to 2 minutes. Beat in the eggs 1 at a time until incorporated, then beat in the sour cream, vanilla and 2 tablespoons of water. Beat in the dry ingredients.

4. Spoon half of the batter into the prepared muffin cups and sprinkle with one-third of the crumb topping. Top with the remaining batter and sprinkle the remaining crumb topping evenly over the batter. Bake for about 25 minutes, until the tops are browned and a toothpick inserted in the center of a muffin comes out clean. Transfer the muffins to a rack to cool for 10 minutes. Serve warm or at room temperature.

MAKE AHEAD The muffins can be stored in an airtight container for up to 2 days.

TWO OLD TARTS

At Scott Finley and John Schulman's tucked-away café and bakery in Andes (turn left at the lending library to find it), guests grab seats in the dining room for savory plates like pesto flatbread pizzas. Or they make a beeline for the pastry counter, offering tender sour cream coffee cake, a twist on Key lime pie served in a buttery macadamia-nut crust and a creamy pear-and-almond tart; all are presented in a highly Pinterest-worthy display under an ancient American flag. *22 Lee Ln., Andes; twooldtarts.com.*

Where to Shop

KINGSTON WINE CO.

One of upstate New York's best new wine shops, filled with geeky but affordable bottles. The owners pay special attention to locally produced choices, like a funky and minerally 2012 Eminence Road Cabernet Franc, made with grapes from my own Finger Lakes. I promise to return for one of their hikes, which end with wine tastings. *65 Broadway, Kingston; kingstonwine.com.*

KABINETT & KAMMER

I never made it to this curiosity shop when it was in New York City. That location closed, but this Andes outpost, only open on weekends, is flourishing, its tables covered in old botany prints, sweet-smelling beeswax candles and vintage ceramics. At an annex across the street, owner Sean Scherer sells wildflowers and turns part of the space over to the folks at Wayside Cider to use for tastings. *7 Main St., Andes; kabinettandkammer.com.*

MAISON BERGOGNE

The holy grail for a design-obsessed, city-dwelling hoarder like me: a massive Narrowsburg garage, every corner occupied by salvaged porcelain light fixtures, library card cases and a healthy amount of taxidermy. French owner Juliette Hermant, a beekeeping former Brooklynite, exemplifies the new spirit of the Catskills: a creative artisan who has joined this community for the long haul. *226 Bridge St., Narrowsburg.*



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Where to Stay

THE ARNOLD HOUSE

Entering The Arnold House through its sunroom, I feel like I'm breaking into the home of a reclusive professor with great taste in Scandinavian lounge chairs. At the reception desk, I receive a handwritten welcome letter (standard practice for owners Kirsten Harlow Foster and Sims Foster, the latter a hospitality executive raised in the area); later, in the Tavern, I'm greeted warmly by a crew of locals who are pleased, if a little incredulous, that anyone would drive from New York City to hang out here. The Fosters run the nine-room, one-suite inn as a passion project, incorporating modern touches like a spa and craft cocktails while preserving elements of retro style such as the pink bathrooms. The Tavern's menu leans heavily on local products, like an astonishingly good cow-milk cheese from Tonjes Farm Dairy. *From $159 per night; 839 Shandelee Rd., Livingston Manor; thearnoldhouse.com.*

THE GRAHAM & CO.

This Phoenicia motel was an early favorite of urban refugees—I've spotted its signature CATSKILLS VS. HAMPTONS T-shirts more than once in my Brooklyn neighborhood. "Would you like a Budweiser? The bonfire and s'mores start at 7," says the receptionist at the open-air check-in desk, perched beneath a hand-lettered sign that reads DON'T HASSLE ME, I'M LOCAL. The former motor inn was renovated, DIY-style, by a group of artist and fashion designer friends to include reclaimed wood walls, filament light fixtures and soft, screen-printed wool blankets on the bed. The overall effect is charming but more summer camp than boutique hotel: En route to the pool, I stop by the palo santo–scented game room to try my hand at the massive jigsaw puzzle started by fellow guests. *From $150 per night; 80 Rte. 214, Phoenicia; thegrahamandco.com.*





The Arnold House offers campfires and a secluded fishing cabin, ABOVE.



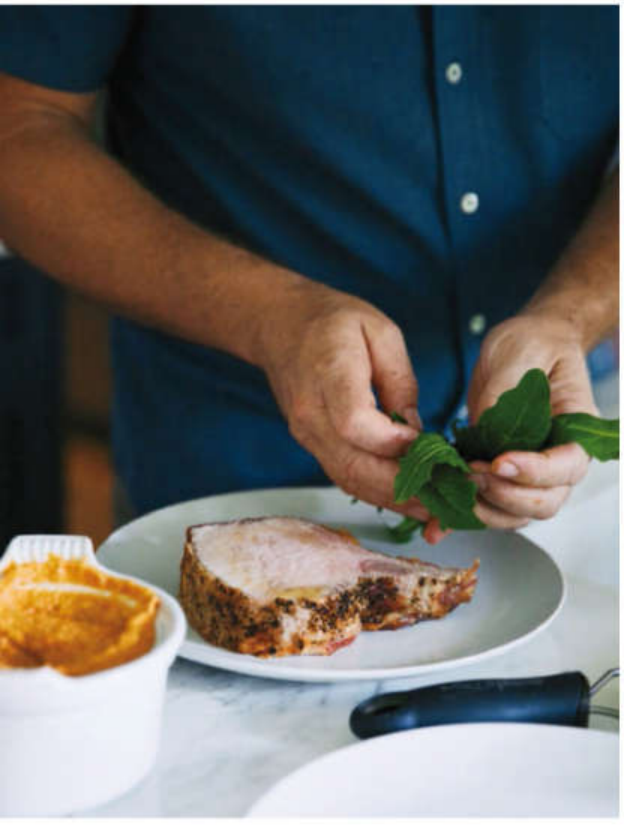
The Graham & Co. has a summer-camp vibe, with an outdoor snack bar, RIGHT, and a wood-stove-warmed game room, BOTTOM.

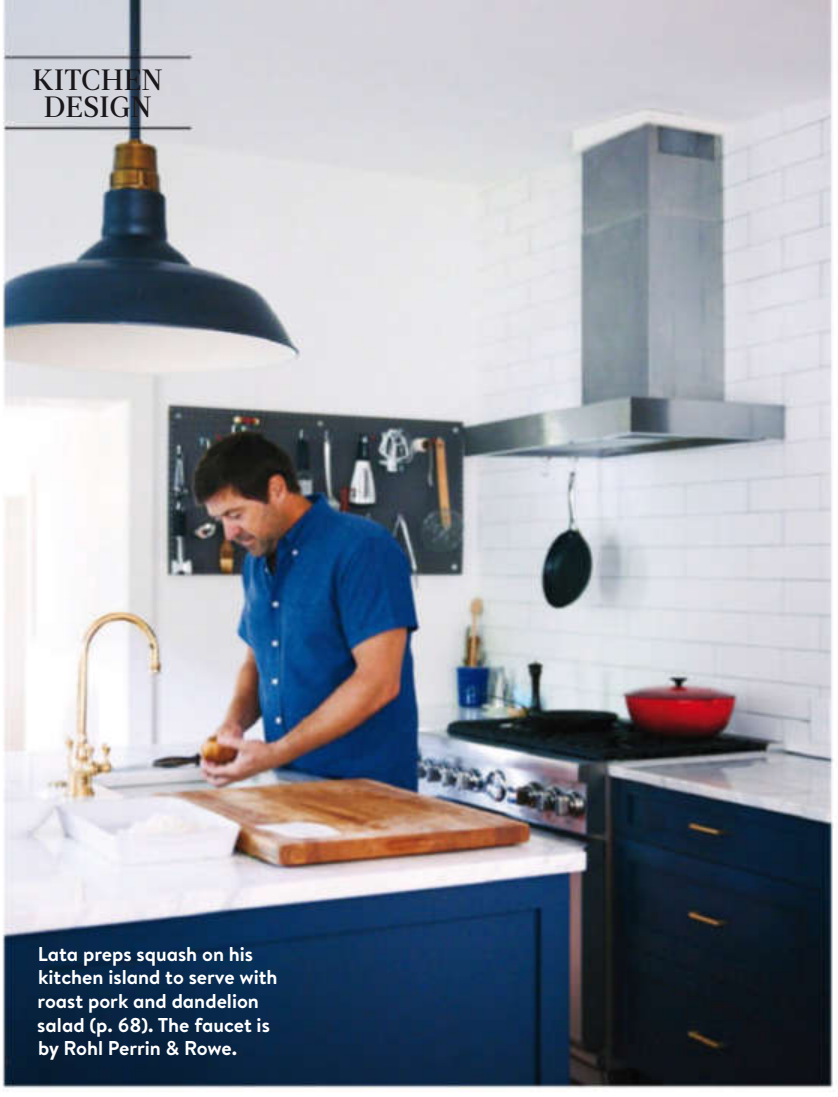







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Lata preps squash on his kitchen island to serve with roast pork and dandelion salad (p. 68). The faucet is by Rohl Perrin & Rowe.

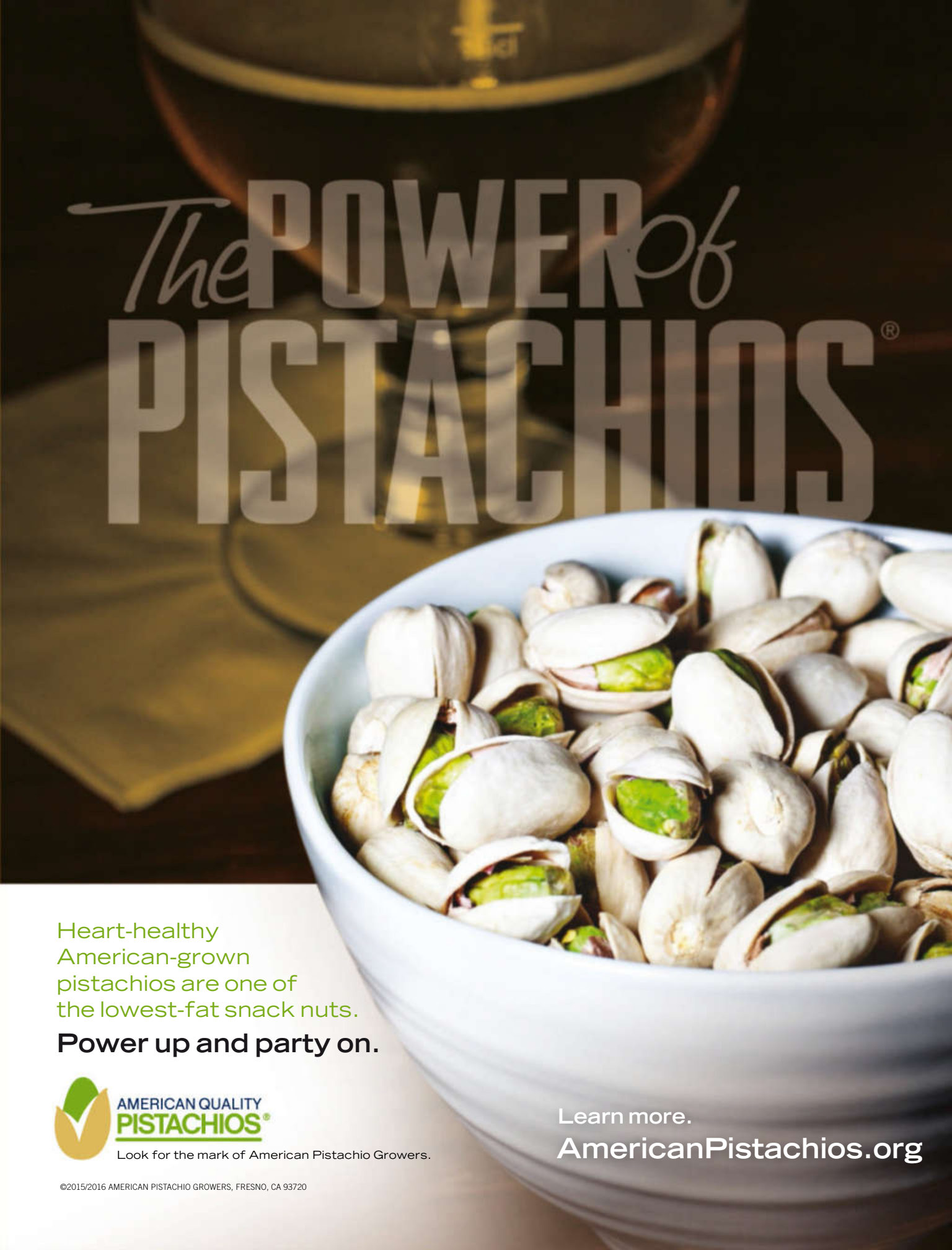
Reinventing History

TO MODERNIZE HIS CENTURIES-OLD CHARLESTON KITCHEN, CHEF MIKE LATA OPTED FOR A COMBINATION OF MINIMALIST STYLE AND LUXURIOUS GOLD DETAIL.

BY **CHRISTINE QUINLAN**
PHOTOGRAPHS BY **OLIVIA RAE JAMES**

CHEF MIKE LATA wasn't born in Charleston, South Carolina, but his recent purchase of a nearly 300-year-old house has made him a custodian of a small part of the city's history. The James Island home, a few minutes' drive from his downtown Charleston restaurants FIG and The Ordinary, was built in 1747 by the father of one of the signers of the Declaration of Independence. During the Civil War, it was a hospital for slaves with smallpox. "It took a long time for me to feel like the house wasn't going to fall over," Lata says. "I kept asking all the construction guys, 'Does this look sturdy to you?'"

Although Lata loves the history of the house, he and his wife didn't want to live in the 18th century. "The day after we bought the place we walked in with a glass of Champagne, and I was like, 'What did I do?'" One of their first decisions: to gut the kitchen. The original ceiling was only seven feet high, but Lata raised it more than two feet, making the space feel much airier. For him, this sense of openness was paramount: "We only have lower cabinets, so there's no crowding with uppers. We have tons of drawers, which makes it so easy for the room to look clean." (The one exception to his hide-everything-away rule is a meticulously organized wall-mounted pegboard for small tools.) Counter space was also a priority for Lata, so he added a large island, a breakfast bar and 20 feet of counter space, all topped with Calacatta Gold marble. The only thing he didn't change: the heart pine floors. "They're pretty stinkin' old and really full of character," he says.



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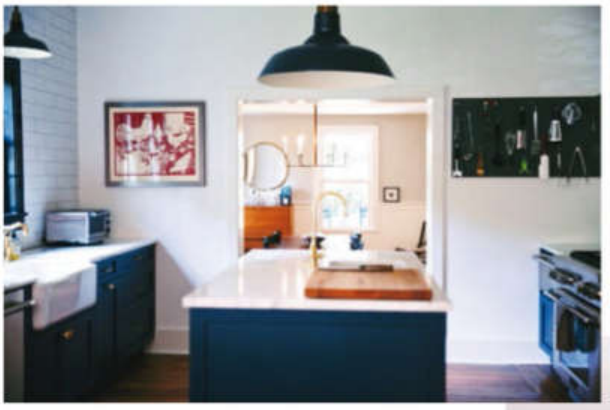
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Kitchen Anatomy





SINK & FAUCET
A large farm sink ($1,755) has a bridge faucet (from $1,130) that picks up on the subtle gold veining in the marble counters (both from Rohl; rohlhome.com).

CUPBOARDS
"One of the most striking things about the kitchen is the color of the cabinets," says Lata (here with his son, Henry). The paint is Hale Navy by Benjamin Moore.



ESPRESSO ZONE
Lata chose an Italian Rancilio grinder ($350) and espresso machine ($685; amazon.com). He placed the coffee station next to the refrigerator.

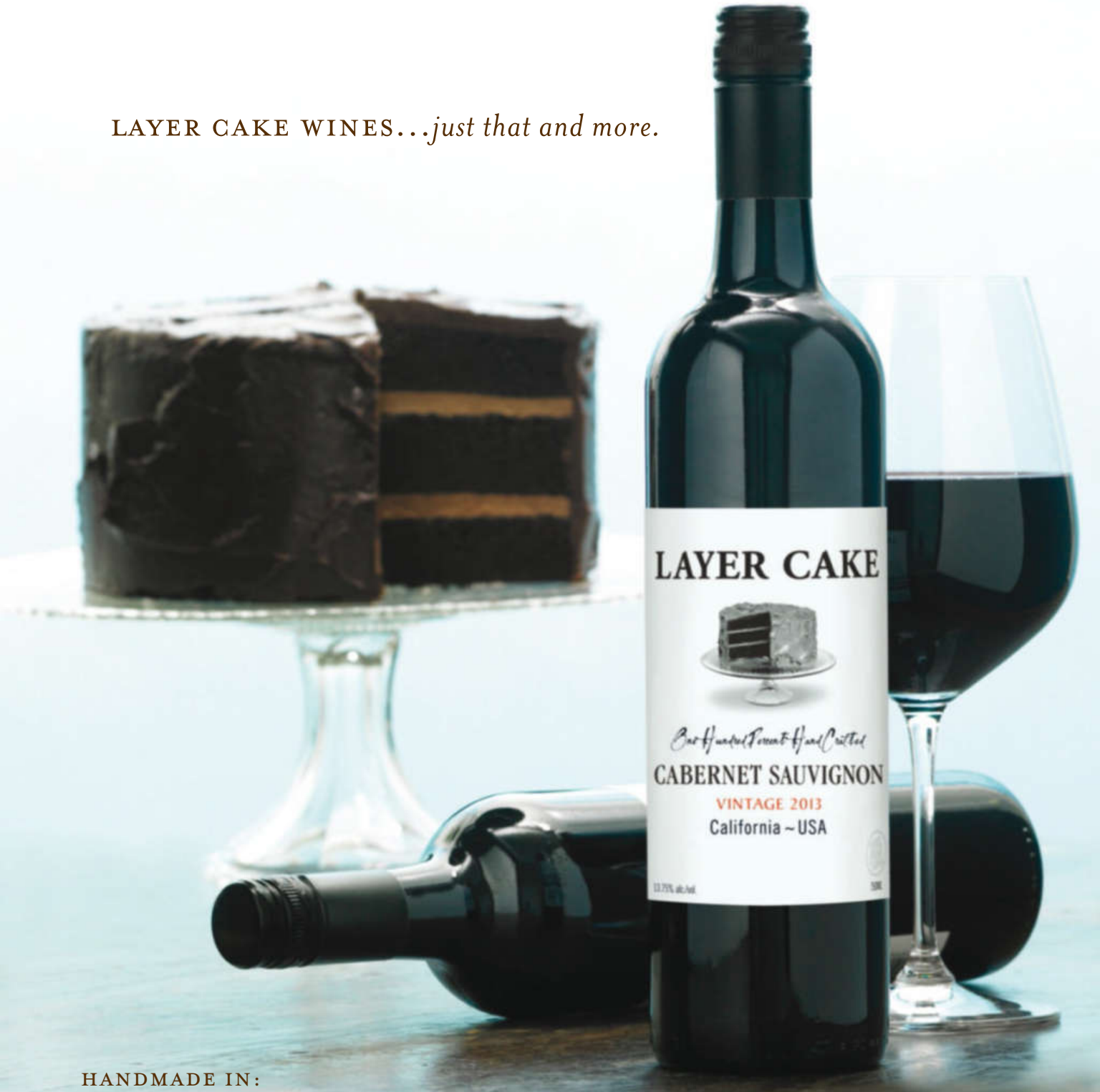




WARMING DRAWER & PEGBOARD
Lata contemplated a second oven to go with his Thermador range but opted instead for a warming drawer ($2,150; thermador.com). "I can just throw things in there while the rest of the meal is coming together," he says. His inspiration for the pegboard storage on the wall was Julia Child's Cambridge, Massachusetts, kitchen: "It's nice not to have to root around in the junk drawer every time I want a peeler."

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Rigatoni with Cabbage and Crème Fraîche

Total **45 min;** Serves **4**

- **8 oz. pumpernickel bread, torn into pieces (3 cups)**
- **2 Tbsp. unsalted butter**
- **3 Tbsp. extra-virgin olive oil**
- **Kosher salt and black pepper**
- **4 oz. thick-cut bacon, cut into ¼-inch dice**
- **1 small onion, chopped**
- **3 garlic cloves, thinly sliced**
- **½ tsp. crushed red pepper**
- **1 head of Savoy cabbage (1½ lbs.), shredded**
- **2 cups chicken stock**
- **1 lb. rigatoni**
- **½ cup crème fraîche**
- **½ cup grated Parmigiano-Reggiano cheese, plus more for serving**

1. In a food processor, pulse the bread until coarse crumbs form. In a skillet, melt the butter in 2 tablespoons of the olive oil. Add the breadcrumbs and cook over moderately low heat, stirring occasionally, until crisp, 8 minutes. Season with salt.

2. In a large straight-sided skillet, heat the remaining 1 tablespoon of olive oil. Add the bacon and cook over moderate heat until crisp; transfer to paper towels to drain. Add the onion, garlic and crushed red pepper to the skillet and cook until the onion is softened, about 2 minutes. Add the cabbage and stock and bring to a simmer. Cook, stirring, until almost all of the stock has evaporated, 8 minutes.

3. Meanwhile, in a large saucepan of salted boiling water, cook the pasta until al dente. Drain, reserving ½ cup of the pasta water. Toss the pasta with the cabbage. Stir in the crème fraîche, the ½ cup of cheese and, if necessary, the reserved pasta water; season with salt and black pepper. Transfer the pasta to bowls and garnish with the breadcrumbs, bacon and black pepper. Serve with additional cheese on the side.

WINE Brisk, fragrant Pinot Grigio: 2014 Palmina.

Roast Pork with Acorn Squash Romesco Puree

PAGE 64

Active **45 min;** Total **2 hr 30 min;** Serves **8**

Romesco, a Catalonian sauce made with almonds and red bell pepper, is the inspiration for this squash puree.

PORK AND SQUASH

- **One 8-rib center-cut rack of pork, chine bone removed (8 lbs.)**
- **½ cup plus 1 Tbsp. extra-virgin olive oil**
- **1 Tbsp. chopped rosemary**
- **1 Tbsp. chopped thyme**
- **Kosher salt and pepper**
- **1 acorn squash (1¾ lbs.), quartered and seeded**
- **5 garlic cloves**
- **1 yellow onion, quartered**
- **1 red bell pepper, quartered**
- **4 oz. sourdough bread, cut into 1-inch pieces**
- **¼ cup unsalted roasted almonds, chopped**



- **1 Tbsp. sherry vinegar**
- **¼ tsp. piment d'Espelette**

SALAD

- **½ small shallot, finely diced**
- **2 Tbsp. sherry vinegar**
- **1 Tbsp. grated fresh horseradish, plus more for garnish**
- **½ Tbsp. sorghum syrup**
- **1 tsp. Dijon mustard**
- **¼ cup extra-virgin olive oil**
- **2 bunches of dandelion greens, coarsely chopped**
- **Kosher salt and pepper**

1. Make the pork and squash Preheat the oven to 450°. Set the pork fat side up on a rack set over a rimmed baking sheet. Rub the roast with 2 tablespoons of the oil and the rosemary and thyme; season with salt and pepper. On another sheet, toss the squash, garlic, onion and bell pepper with 2 tablespoons of the oil; season with salt and pepper.

2. Roast the pork in the middle third of the oven and the vegetables in the bottom third for about 40 minutes, until the squash is tender. Transfer the vegetables to a rack to cool. Turn the oven down to 375° and roast the pork for about 45 minutes longer, until an instant-read thermometer inserted in the thickest part registers 135°. Transfer the pork to a work surface and let rest for 15 minutes.

3. Meanwhile, on another baking sheet, toss the bread with 1 tablespoon of the oil and bake until golden, 12 minutes.

4. When the squash is cool, scoop the flesh into a food processor. Peel the bell pepper and discard the skin. Add the roasted pepper, garlic and onion to the processor along with the croutons, almonds, vinegar and piment d'Espelette. Puree until almost smooth. With the machine on, slowly stream in the remaining ¼ cup of olive oil. Season the puree with salt and pepper.

5. Make the salad In a bowl, whisk the first 6 ingredients. Add the greens and season with salt and pepper. Transfer to a serving bowl and garnish with more fresh horseradish.

6. Carve the pork and serve with the squash puree and dandelion salad.

WINE Lively, red-berried Beaujolais: 2013 Terres Dorées Côte de Brouilly.

Chunky Snapper and Root Vegetable Chowder

Total **1 hr 30 min;** Serves **8**

- **1 Tbsp. canola oil**
- **4 oz. thick-cut bacon, cut into ¼-inch dice**
- **1 yellow onion, chopped**
- **½ cup all-purpose flour**
- **5 cups fish stock, clam juice or chicken broth, warmed**
- **3 baking potatoes (1¾ lbs.), peeled and cut into 1-inch pieces**
- **3 turnips (10 oz.), peeled and cut into 1-inch pieces**
- **2 parsnips (10 oz.), peeled and cut into 1-inch pieces**
- **1 celery root (1 lb.), peeled and cut into 1-inch pieces**
- **1½ tsp. chopped thyme**
- **3 cups whole milk**
- **1½ lbs. skinless red snapper fillet, cut into 1½-inch pieces**
- **¼ cup fresh lemon juice**
- **1 tsp. Worcestershire sauce**
- **Hot sauce**
- **2 Tbsp. chopped parsley**
- **Kosher salt and pepper**
- **Chopped dill, for garnish**

1. In a large enameled cast-iron casserole, heat the oil. Add the bacon and cook over moderate heat until crisp. Add the onion and cook until beginning to brown, about 5 minutes. Whisk in the flour and cook until lightly browned, about 2 minutes. Whisk in the fish stock and bring to a simmer. Add the potatoes, turnips, parsnips, celery root and thyme and simmer over moderate heat until tender, about 20 minutes.

2. Add the milk and cook, stirring occasionally, until the soup is thickened, about 10 minutes. Stir in the snapper, lemon juice, Worcestershire and a dash of hot sauce and cook until the fish is just white throughout, about 5 minutes. Stir in the parsley and season with salt and pepper. Transfer the chowder to bowls and garnish with dill. Serve, passing more hot sauce at the table.

WINE Vivid, full-bodied dry German Riesling: 2013 Leitz Eins Zwei Dry.

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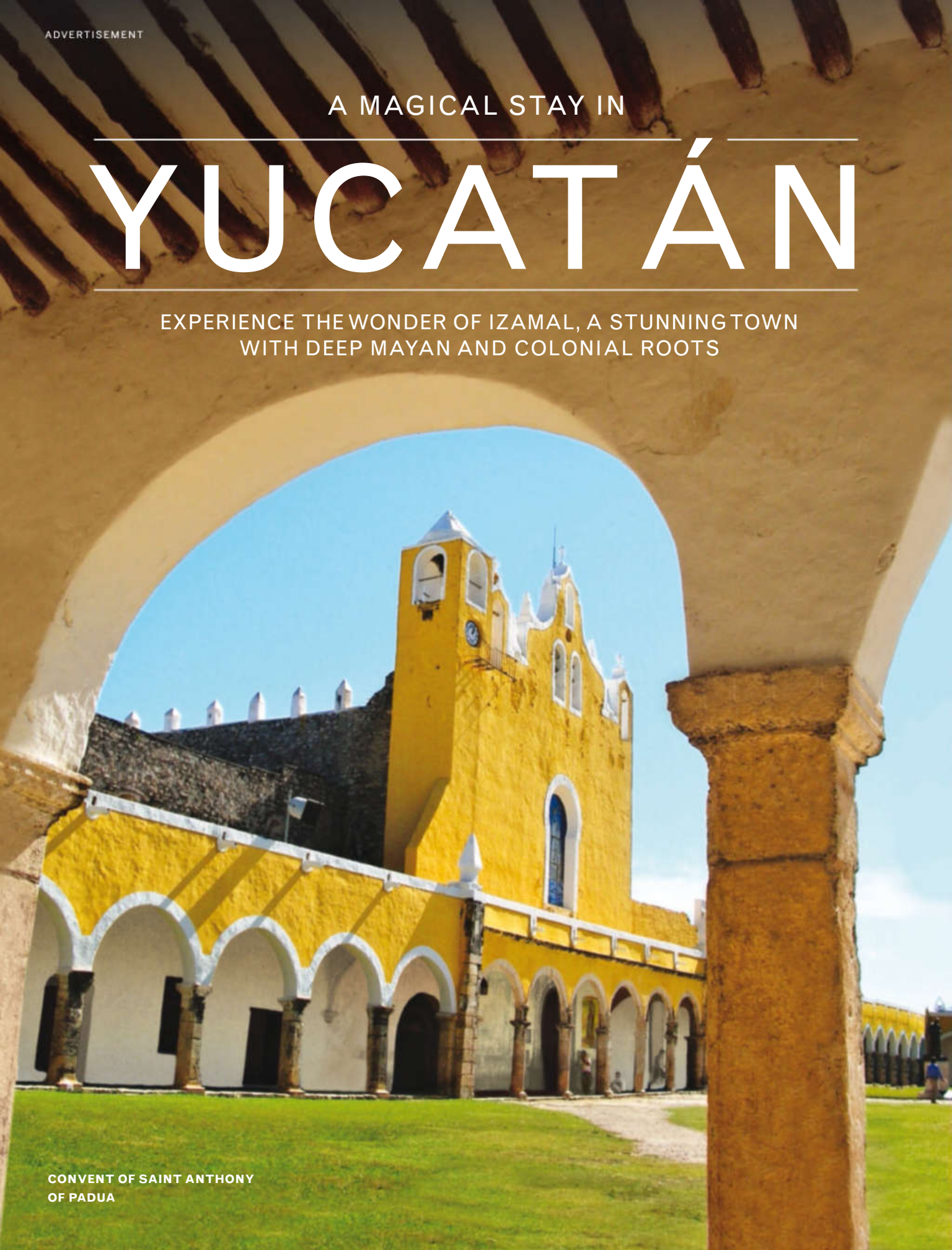
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PANUCHOS AT KINICH RESTAURANT



Discover the beauty, traditions and fascinating past of the state of Yucatán with a visit to Izamal. Located 45 minutes east of the state's capital city of Mérida, this town was designated as the first of Mexico's *Pueblos Mágicos*, or Magic Towns, thanks to its historical and cultural importance. Mayan pyramids like Kinich Kak Mo overlook the village center, and the Convento de San Antonio de Padua, Izamal's Franciscan monastery, is a colonial masterpiece built atop an ancient acropolis, reflecting the tradition of layering of cultures here. The monastery features the second-largest atrium in the world, lesser only to St. Peter's Basilica in Vatican City, and draws attention to the impressive architecture of the town.

A horse-drawn carriage ride through the streets of Izamal is a feast for the senses. The town's houses, stores and churches are painted a lively golden yellow, and the visually striking scene is complemented by the region's food traditions, which blend local and European ingredients into a very unique cuisine. Taste it for yourself at Kinich restaurant, situated in a colonial-era mansion that belonged to the owner's family. All of the dishes, like papadzules with longaniza (an original recipe), relleno negro, and, of course, cochinita pibil, the trademark dish of the state, are ancestral recipes prepared the Mayan way using wood fires in underground ovens.

For an unforgettable stay, make home base one of the grand Izamal mansions that have been converted into boutique hotels. Just behind the Convento de San Antonio de Padua, the Rinconada del Convento Hotel features serene rooms, a relaxing pool and breathtaking views of Mayan ruins and the convent. There's also the luxurious option of being catered to during a stay in its private, four-room Villa San Antonio.

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A Refugee Cooks His Way Home

JAMES SYHABOUT TRAINED WITH THE WORLD'S GREATEST CHEFS, BUT AS HE BEGINS TO EXPLORE HIS LAOTIAN FOOD HERITAGE, THERE'S JUST ONE PERSON TO INSPIRE HIM: HIS MOTHER.

BY **JOHN BIRDSALL**



JAMES SYHABOUT'S mom, Udon, is leaning so far into the tall kitchen trash can that her shoulders disappear. Just when I think she'll fall in and we will have to pull her out by the legs, she emerges with a two-foot cilantro stalk, leaves stripped, trailing a pale root. She's growling something in Lao, scolding her 36-year-old son for pulling off the leaves and tossing the rest.

"I threw away some trim," Syhabout tells me with a small smile, above the buzz of exhaust fans in the narrow prep kitchen of his four-and-a-half-year-old restaurant, Hawker Fare. "Now she's on my case." At the edge of Uptown in Oakland, California, Hawker Fare has the feel of a mom-and-pop place. It's not where you would expect to find an exquisitely trained chef like Syhabout, a guy with a gleaming Michelin-starred restaurant, Commis, and such talent for modernist locavore cooking that he's helped redefine California cuisine.

In the past year, Syhabout and I have spent a lot of time together; last fall I shadowed him in Thailand, his first visit back in several decades, to research a book we're planning. Today, he and his mom are prepping for a big family barbecue while she bitches him out as if he were a 19-year-old *stage* who tournéed the potatoes wrong–and he's the happiest I've ever seen him.



The mostly Laotian dishes Syhabout and his mom are preparing are ones he grew up with, the tastes marked on his memory, indelible as tattoos: the fermented fish paste called padaek, shudderingly bitter beef bile. These are the flavors that, in the years he spent learning to become a great chef, once embarrassed him. So he boxed those memories up and hid them away.

"Now I realize," says Syhabout, "that finding my identity through fine dining

James Syhabout and his mom, Udon, came to California from a Thai refugee camp. ABOVE: His Laotian-inspired table.

FROM TOP: ERIC WOLFINGER; COURTESY OF JAMES SYHABOUT



SOMETHING *Sweet* *To delight*



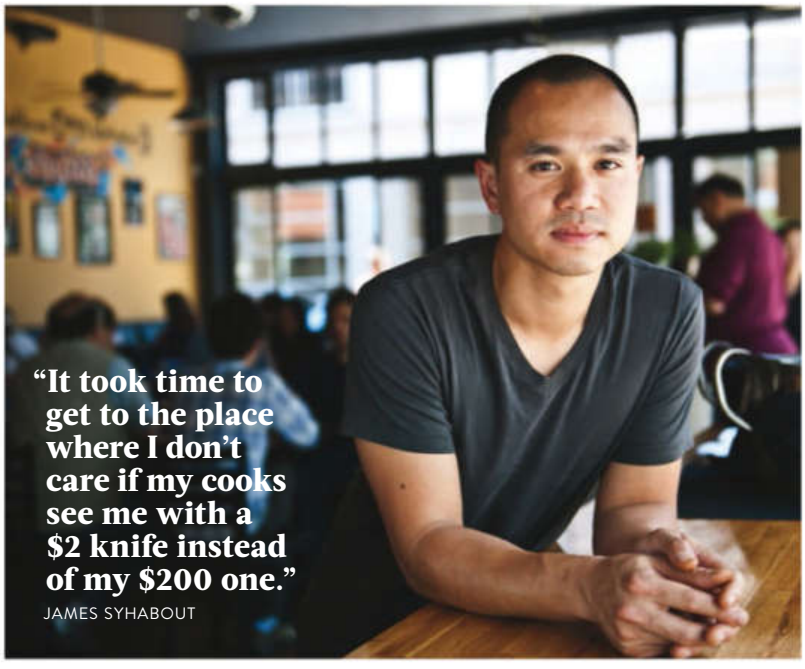
SOMETHING
SPICY TO EXCITE



Something
BOLD TO SATISFY



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Syhabout at Hawker Fare. The space once housed his mother's restaurant.

came at the cost of ignoring a large part of myself. It was like a mirror I put away, thinking I'd never want to look at it again." Hawker Fare got Syhabout asking a question he hadn't considered when he cooked at Spain's El Bulli: Who am I?

SYHABOUT'S DEEP REACH into his past is part of a growing search for authenticity among chefs. American food is evolving as cooks look beyond the formal techniques to more personal sources of inspiration. "As Asian kids we lived so long trying to be something else beyond our culture," says Korean-American chef Roy Choi, a friend of Syhabout's since both were named F&W Best New Chefs in 2010. "The road back to the culture can be a really powerful one. I went through it. I see James going through it now."

"He's not afraid to put everything on the chopping block," says Jeremy Fox, chef at Rustic Canyon in Santa Monica and a friend of Syhabout's since they both cooked at Manresa in Los Gatos, California. "I think that's the sign of an artist. That's how you grow."

Syhabout came to Oakland in 1981, when he was two years old and still called Somchith, his birth name. His father was Laotian, so the family was able to enter the US as refugees from Communism. They settled in a big apartment building, a place Syhabout calls the Laotian ghetto, a few blocks from where Hawker Fare is now. They lived on welfare, though his dad made a little money fixing cars in the empty lot next door with parts he scavenged.

Off the street, Syhabout grew up around non-blood aunties and uncles, in a typical Lower Mekong existence. They ate in one another's apartments or the backyard, on floor mats scarred with cigarette burns, gathering around grilled fish, jungle curries and baskets of sticky rice, everybody eating from the same platters and bowls. "Sharing the love," Syhabout says.

Udon opened a restaurant in Concord, a suburb 20 miles from Oakland. There, she made sugary-sweet pad Thai and fluorescent-colored coconut curries with swap-out proteins, the same as every other Thai restaurant in America. "I'd ask, 'Mom, why don't you cook in the restaurant like you do at home?'" Syhabout says. "She'd tell me she was afraid she wouldn't be able to bring in the customers. She said nobody knows what Laotian food is, but everybody knows pad Thai."

When he was 10 or so, Syhabout became his mom's hardworking sous-chef. After school he'd ride BART out to Concord, marinate the meats or sit on a plastic stool and pull the stems from 10-pound bags of chiles each the size of a pinkie joint. "The stools had a little cartoon character sticker on the seat," he says. "You'd sit there so long, the heat from your butt would make the sticker come off."

One day Syhabout channel surfed to an episode of *Great Chefs* on PBS. He saw white chefs in toques, cooking European food in pristine kitchens–no battered aluminum pans and cheap knives. He went to the California Culinary Academy straight out of Oakland Technical High, *staged* in Europe, opened Commis in Oakland, became an F&W Best New Chef and did not look back. Until Hawker Fare.

"I USED TO BE kind of a snob," he tells me. "In fine dining you have to be a tough guy." He's standing at a cutting board with his mom as she shows him how to use the sharp end of a bamboo skewer to shred bamboo shoots (a knife's pressure would crush them). "You use your impeccable technique as a shield so nobody can criticize you. It took me a long time to get to the place where I don't care if my cooks see me with a $2 knife instead of my $200 Japanese knife." Or to smile when his mom rides him for throwing away a cilantro stalk.

There's a reason Syhabout doesn't mind getting bossed around by his mother in Hawker Fare's kitchen: It used to be hers.

Before Hawker Fare, the space housed Udon's restaurant, which she opened in the late '90s, after selling the Concord place. But in 2009, after two decades of cooking, she was fried. She wanted to return to Thailand in semiretirement to raise small, furry brown Asian pigs and water buffalo.

Syhabout had only that year opened Commis. The Great Recession hit hard, and Udon couldn't find anyone to take over her lease. One day, when he stopped in, Syhabout found his mom crying. He hugged her, said she could go back to Thailand–that he'd pick up her lease. "Then I thought, Shit," he says. "I don't

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"Syhabout had to trust his taste memories to re-create the messy, vital, unedited world he knew as a kid."

know how to cook that food. I'd always watched my mom but never learned how to do it myself." There was something else, too, something that wasn't just about knowing how to make a jaew bong–a fiery chile dipping paste–like his mom's. It had to do with who Syhabout was in a more fundamental way.

When he launched Hawker Fare, it was with a menu of carefully conceived rice bowls: pork belly nudged along for 24 hours in an immersion circulator, green tofu curry with vadouvan. They were delicious but self-conscious, like family meal in a fine-dining place, cooked by a *stage* with something to prove.

Syhabout knew it wasn't right. With his mom gone to Thailand, he had to teach himself to cook, trusting his taste memories to re-create the messy, vital and unedited world he knew as a kid, relying on emotion and intuition–two things pretty much alien to fine dining.

Soon he killed the rice bowls, replacing them with family-style platters that diners would mop



Syhabout and his mom, reunited in the restaurant kitchen.

at with clods of sticky rice: sandal-thin grilled pork chops hanging off the platter's rim, dripping juices on the table, and piles of blistered long beans with bacon. It was one of Syhabout's first big acts of letting go.

Now Hawker Fare's food is more Laotian than Thai, with a fierceness that's eclipsed the polite rice bowls. Like chef Eddie Huang, author of the memoir *Fresh Off the Boat*, Syhabout is engaged in a hip-hop throwdown, flinging open the back gate of the

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Laotian ghetto to say, "Take a look–this is the real." The experience is Syhabout's, but it's a challenge to every chef not to worry about what the world thinks.

AT THE BARBECUE, I follow Syhabout down a long driveway near Hawker Fare to a large paved backyard ringed by folding chairs. People arrive toting 12-packs of beer or a dish they're famous for. A four-piece Laotian band, set up on a big floral carpet in the corner, warms up with "Hotel California."

From a big Weber grill behind the buffet tables, a gray-haired volunteer pulls the first brisket from the coals. With a knife, he skives off tongue-shaped slices as Syhabout fills a paper bowl with jaew kom, a dipping sauce. A murky red flecked with black, it contains two types of cow bile, extracted from separate stomachs: One is deeply offal, the other has a low bitterness, filled out with charred tomatoes, fish sauce, fermented shrimp paste and chiles.

Syhabout is dropping handfuls of cilantro and mint into a bowl of laab goong diep. The puree is sticky, shiny and gray, a mix of raw shrimp, galangal, small eggplants charred black and the fermented fish paste padaek. It's been more than a decade since Syhabout has eaten this dish. "I wasn't allowed to have it as a kid because of parasites," he says. I ask if he'd ever put it on Hawker Fare's menu.

He shakes his head. "How would we sell it? Doesn't seem very appetizing: Raw Shrimp Salad." I want to tell him he sounds like his mom in her pad Thai days but stop short: I figure the dish will eventually make it to Hawker Fare.

I ask Syhabout what effect Hawker Fare will have on Commis. He says he doesn't know yet. But he's teaching his cooks to be more open. When one brings him a dish to try, Syhabout poses a different question than he once did. "I used to focus on the flavors, the balance, the plating," he says. "Now I ask them, 'How does it make you feel?'"

John Birdsall is a writer and ex-cook living in Oakland, California. He is working on a book with James Syhabout.

Rice Congee with Pork Meatballs
Khao Dtom Moo Saap

Total **40 min;** Serves **4 to 6**

- **½ lb. ground pork**
- **2 Tbsp. Asian fish sauce, plus more for serving**
- **1 Tbsp. soy sauce**
- **Freshly ground white pepper**
- **8 cups chicken stock or low-sodium broth**
- **1 cup jasmine rice**
- **1 lemongrass stalk, cut into three 3-inch pieces and crushed**
- **5 dried Thai bird chiles, stemmed, or 1 Tbsp. crushed dried Thai chile**
- **¼ cup vegetable oil**
- **5 garlic cloves, thinly sliced**
- **1 serrano chile, seeded and minced**
- **¼ cup distilled white vinegar**
- **½ tsp. sugar**
- **Lime wedges, sliced scallions and chopped cilantro, for serving**

1. In a bowl, combine the pork with the 2 tablespoons of fish sauce, the soy sauce and a pinch of white pepper. Let sit for 10 to 30 minutes.

2. In an enameled cast-iron casserole, combine the chicken stock, rice and lemongrass and bring to a boil over moderately high heat. Reduce the heat to low, cover partially and simmer until the rice is soft, about 25 minutes. Discard the lemongrass.

3. Meanwhile, in a small skillet, toast the dried chiles over moderate heat until lightly browned and fragrant, about 3 minutes. Transfer to a spice grinder and grind to a coarse powder; some seeds will remain. Transfer to a bowl and wipe out the skillet.

4. Heat the oil in the skillet. Add the garlic and cook over low heat until caramelized, about 10 minutes. Scrape the garlic oil into a small bowl. In another small bowl, combine the serrano, vinegar and sugar and stir until the sugar is dissolved.

5. Using a small ice cream scoop, make generous 1-inch meatballs with the ground pork. Drop into the rice and broth in the casserole. Cover and simmer over moderately high heat, stirring occasionally, until the meatballs are cooked through, about 10 minutes.

6. Ladle the congee into bowls. Serve with little bowls of the toasted chiles, fried garlic oil, chile vinegar, lime wedges, scallions, cilantro, white pepper and fish sauce.

MAKE AHEAD The uncooked meatballs can be refrigerated overnight.

WINE Vibrant South African Chenin Blanc: 2014 Ken Forrester Petit.

Green Mango with Dipping Sauce
Mak Muang Som Klub Jaew Wan

Total **35 min;** Serves **4 to 6**

- **2 Tbsp. raw sticky rice or jasmine rice**
- **3 dried Thai bird chiles, stemmed, or 2 tsp. crushed dried Thai chiles**
- **½ cup Asian fish sauce**
- **¼ cup sugar**
- **2 Tbsp. chopped shallot**
- **1 fresh red Thai chile or other hot red chile, minced**
- **2 large green (unripe) mangoes, peeled and cut into ½-inch slices**
- **Lime wedges, for serving**

1. In a small skillet, toast the rice over moderate heat, shaking the pan frequently, until lightly browned and fragrant, about 10 minutes. Let cool slightly, then transfer to a spice grinder and coarsely grind. Sift to remove any big pieces; you should have 1 tablespoon.

2. Wipe out the skillet. Add the dried chiles and toast over moderate heat until browned in spots, about 3 minutes. Transfer to the spice grinder and grind to a coarse powder; some seeds will remain.

3. In a medium bowl, stir the fish sauce with the sugar until the sugar dissolves. Stir in the shallot, fresh chile and toasted rice powder. Add the dried chile powder, 1 teaspoon at a time, checking the heat as you go. Let the dipping sauce stand for 20 minutes. Transfer to a small bowl and serve with the mangoes and lime wedges.

Hawker Fare, 2300 Webster St., Oakland, CA; hawkerfare.com; 510-832-8896.



PHOTOGRAPH: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS

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MUSHROOM-BARLEY SALAD, P. 82

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1


2


3


4

MARKET MATH

Grains

F&W's Kay Chun

1
Mushroom-Barley Salad

In a large skillet, heat 2 Tbsp. **olive oil.** Add ¾ lb. mixed **mushrooms** and cook over high heat, stirring, until golden, 5 minutes. Transfer to a bowl. Repeat twice to cook a total of 2 lbs. of mushrooms, adding more oil as necessary. Stir in 5 cups cooked **barley,** 2 tsp. chopped **sage,** ¼ cup **lemon juice** and ¼ cup **olive oil**; season with **salt** and **pepper.** *Serves 8 to 10*

2
Quinoa Brittle

Toss 2½ cups cooked **quinoa** on a large baking sheet with 2 Tbsp. **canola oil.** Bake at 350° for 30 minutes, until crisp. In a saucepan, cook 1½ cups **sugar** over moderately low heat, stirring occasionally, until amber. Stir in ½ tsp. **baking soda,** then stir in the quinoa and 2 Tbsp. toasted **sesame seeds.** Spread thinly on a baking sheet to cool. *Makes 1 lb.*

3
Bulgur-Topped Squash

In a skillet, heat 2 Tbsp. **olive oil.** Add 1¼ cups cooked **bulgur**; cook over moderate heat, stirring, until crispy, 12 minutes. Stir in 1 Tbsp. crushed **coriander seeds.** Sprinkle onto 16 roasted **kabocha squash wedges,** along with **scallions.** *Serves 8*

4
Wheat Berry Queso

Melt 4 Tbsp. **butter** in a large cast-iron skillet. Whisk in ¼ cup **flour** over moderate heat until golden. Whisk in 2 cups **milk** and cook until thickened, 3 minutes. Season with **salt** and **pepper.** Stir in 2½ cups cooked **wheat berries,** 2 cups grated **Gruyère cheese,** two 6-oz. cans drained **tuna** and ½ cup snipped **chives.** Bake at 375° for 20 minutes. *Serves 8 to 10*

4: ROASTING DISH BY STAUB; PLATES BY DINA NO

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MARKET MATH

Canned Pumpkin

F&W's Justin Chapple

1
Pumpkin Parfaits

In a large bowl, beat two 15-oz. cans **pumpkin puree**, 2 cups **mascarpone**, 1½ cups **confectioners' sugar**, 1 tsp. **pumpkin pie spice** and ¼ tsp. **salt** until thick. In another bowl, beat 2 cups each **heavy cream** and **mascarpone** with 1 cup **confectioners' sugar** until soft peaks form. In 12 tall glasses, layer the pumpkin and cream with crushed **chocolate wafer cookies**. *Makes 12*

2
Pumpkin Hummus

In a food processor, puree two 15-oz. cans drained and rinsed **chickpeas** with 1 cup **pumpkin puree**, ¼ cup **lemon juice**, 2 small **garlic cloves**, ¼ tsp. **cayenne** and ⅓ cup **water.** Season with **salt** and **pepper.** *Makes 3 cups*

3
Pumpkin Potatoes

In a large saucepan, boil 4 lbs. peeled 1-inch cubes of **Yukon Gold potatoes** in salted water until tender, 20 minutes. Drain well. In the saucepan, melt 1½ sticks **butter** in 2 cups **milk**; add 1½ cups **pumpkin puree.** Press the potatoes through a ricer into a bowl and mix in the pumpkin mixture. Season with **salt** and **pepper.** *Serves 10 to 12*

4
Chai-Walnut Muffins

In a saucepan, melt 1 stick **butter** with 1 Tbsp. crushed **chai tea.** In a bowl, whisk 2 large **eggs**, 1 cup each **sugar** and **pumpkin puree** and the melted butter. Whisk in 1⅓ cups **all-purpose flour**, 1¼ tsp. **baking soda** and ½ tsp. **kosher salt.** Spoon into a 12-cup lined muffin pan; top with 1½ cups chopped **walnuts.** Bake at 350° for 20 to 25 minutes. *Makes 1 dozen*

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SPICED PUMPKIN CHEESECAKE

Prep Time: 30 min. | Total Time: 7 hours 15 min. (incl. refrigerating) | Makes: 16 servings

WHAT YOU NEED

- 24 gingersnaps (2 inch)
- 3/4 cup PLANTERS Pecans
- 4 pkgs. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1 cup sugar
- 1 can (15 oz.) pumpkin
- 1 Tbsp. pumpkin pie spice
- 1 tsp. vanilla
- 4 eggs
- 1-1/2 Tbsp. honey

MAKE IT

HEAT oven to 325°F.

USE pulsing action of food processor to process gingersnaps and 1/4 cup nuts until finely crushed. Press into bottom of 9-inch springform pan.

BEAT cream cheese and sugar in large bowl with mixer until blended. Add pumpkin, spice and vanilla; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

BAKE 1 hour 20 min. to 1 hour 30 min. or until center is almost set. Loosen cake from rim of pan; cool before removing rim. Refrigerate cheesecake 4 hours.

COOK honey and remaining nuts in skillet on medium-high heat 5 min. or just until honey is foamy and nut mixture is heated through, stirring frequently. Spread onto baking sheet sprayed with cooking spray; use fork to separate nuts slightly. Cool completely.

TOP cheesecake with glazed nuts before serving.

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MARKET MATH

Greens

F&W's Kay Chun

1
Cool Ranch Kale Dip

Blanch 10 oz. **baby kale** in salted water for 30 seconds; drain well, squeeze dry and coarsely chop. Transfer to a bowl and stir in 2 cups **labneh,** 1/4 cup each **buttermilk** and chopped **chives,** 1 Tbsp. each **granulated garlic** and **onion** and 3/4 tsp. each **dried dill** and **parsley**; season with **salt** and **pepper.** *Makes 3 cups*

2
Mustard Greens Salad

In a large bowl, whisk 1/4 cup **cider vinegar** with 1/2 cup **canola oil** and 2 Tbsp. each stone-ground **mustard** and **lemon juice.** Add 12 oz. shredded **mustard greens,** 2 peeled and sliced **apples** and 1/2 cup chopped **dill.** Season with **salt** and **pepper.** *Serves 10 to 12*

3
Spinach-Radish Salad

In a bowl, whisk 1/4 cup **olive oil** with 3 Tbsp. **lime juice** and 1 cup each sliced **scallions** and **cilantro leaves.** Add 10 oz. stemmed **curly spinach** and 2 cups sliced **radishes** and season with **salt** and **pepper.** Top with crumbled **pork rinds.** *Serves 10 to 12*

4
Piccata Swiss Chard

In a large pot, heat 1/4 cup **olive oil.** Add 1/4 cup each drained **capers** and minced **garlic**; cook over moderate heat, stirring, until golden, 3 minutes. In batches, stir in 1 lb. stemmed and coarsely chopped **Swiss chard** (from 3 bunches) until wilted. Add 1/4 cup each **lemon juice** and chopped **parsley**; season with **salt** and **pepper.** *Serves 10 to 12*

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MARKET MATH

Biscuits

F&W's Kay Chun

1
Vanilla-Scented Wedges

In a bowl, whisk 2½ cups **all-purpose flour,** ½ cup **sugar,** 1 Tbsp. **baking powder,** ¾ tsp. **ground cardamom** and ½ tsp. **kosher salt.** Cut in 10 Tbsp. cold **butter** until pebbly. Stir in 1¼ cups **heavy cream** and 1 tsp. **vanilla extract.** Pat into a 9-inch round. Cut into 12 wedges. Bake on a parchment-lined sheet at 350° for 40 minutes, until golden. *Makes 1 dozen*

2
Salt-and-Pepper Biscuits

In a bowl, whisk 2½ cups **all-purpose flour,** 4 tsp. **baking powder,** 1 Tbsp. **pepper** and 1 tsp. **kosher salt.** Cut in 10 Tbsp. cold **butter** until pebbly. Stir in 1¼ cups **buttermilk.** Pat out the dough 1 inch thick. Stamp out 2-inch rounds; place in a buttered 12-inch cast-iron skillet. Brush with **butter.** Bake at 350° for 40 minutes. *Makes 14*

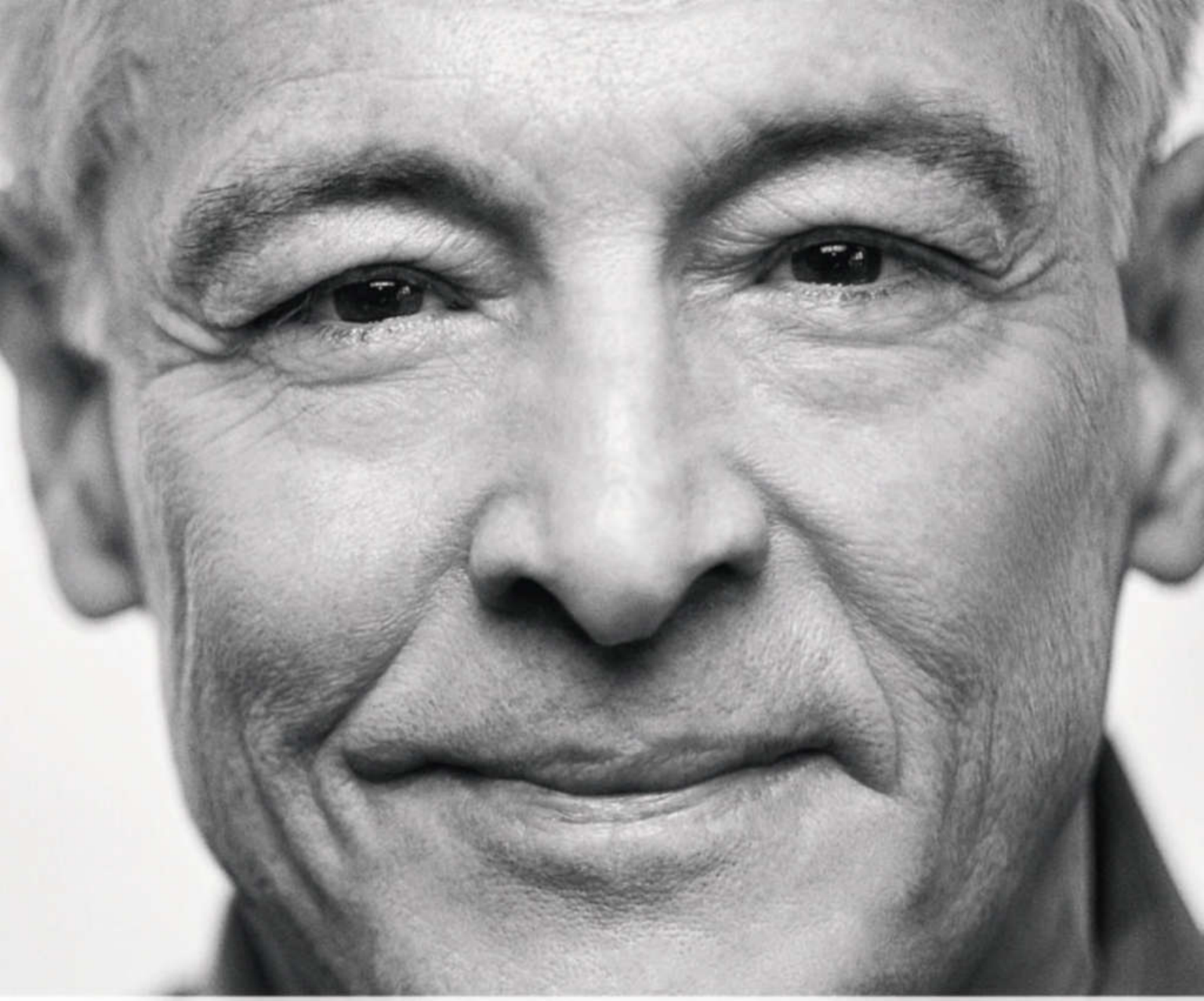
3
Thai Coconut Minis

In a bowl, whisk 2¾ cups **all-purpose flour,** 4 tsp. **baking powder** and 1 tsp. each **baking soda** and **kosher salt.** Cut in 10 Tbsp. cold **butter** until pebbly. Stir in 1¼ cups **unsweetened coconut milk** and one 4-oz. jar **Thai red curry paste.** Pat into a 7-inch square. Cut out 1-inch biscuits. Bake on a parchment-lined sheet at 350° for 20 minutes. *Makes 4 dozen*

4
Mexican Corn Drops

In a bowl, whisk 2½ cups **flour,** 4 tsp. **baking powder** and ½ tsp. **kosher salt.** Cut in 10 Tbsp. cold **butter** until pebbly. Stir in 2 cups each grated **Cotija cheese** and **corn,** ½ cup chopped **cilantro,** 1 tsp. grated **lime zest** and 1¼ cups **heavy cream.** Bake 2-Tbsp. mounds of dough on parchment-lined sheets at 350° for 30 minutes. *Makes 3 dozen*

1: PLATE BY NAMA-YA



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+
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FRISÉE
+
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+
DATES
+
TOASTED PEPITAS

FETA
+
CHICKPEAS
+
ROASTED FENNEL
+
LEMON ZEST

AVOCADO
+
ROASTED POBLANO PEPPERS
+
APPLE
+
WATERCRESS



Coriander Vinaigrette

Makes 1¼ cups

In a small skillet, toast 1½ Tbsp. crushed **coriander seeds** until very fragrant, about 2 minutes. Transfer the seeds to a medium bowl and add 6 Tbsp. **white wine vinegar**, 1 finely chopped **shallot**, 2 minced **garlic cloves** and ½ cup chopped **cilantro**. While whisking constantly, slowly drizzle in ¾ cup **extra-virgin olive oil** until well blended. Season with **kosher salt** and **pepper**.



Toss 1-inch cubes of butternut squash with olive oil, salt and pepper. Roast at 425° for 20 minutes, then add the vinaigrette and any of the combinations at left.

Salad of the Month: Butternut Squash

Chef Susan Feniger of L.A.'s Mud Hen Tavern is this month's salad guru. Try her salad recipes at Chefs Club by Food & Wine, our Manhattan restaurant (chefsclub.com). ›

PHOTOGRAPH: NICOLE FRANZEN; FOOD STYLIST: KAY CHUN; STYLE EDITOR: SUZIE MYERS


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Barbados welcomes some of the world's best chefs this November at the Barbados Food & Wine and Rum Festival.





Chef Marcus Samuelsson & Chef Aaron McCargo Jr. at Barbados Food & Wine and Rum Festival in 2013





Local Barbados chef frying fish cakes, a popular Bajan street food.

From November 19–22, 2015, top chefs (and *Top Chef* stars) will make their way to Barbados to join food-lovers from around the globe as they taste their way through the culinary capital of the Caribbean.

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For more information and to start planning your trip, visit foodwinerum.com.

BARBADOS FOOD &WINE AND RUM FESTIVAL
NOV 19 - 22, 2015

meet the chefs

CHRIS COSENTINO
Chris is the winner of the fourth season of *Top Chef Masters* and the executive chef of San Francisco's Cockscomb.

CARLA HALL
One of the co-hosts of *The Chew*, Carla appeared on seasons four and eight of *Top Chef*. She is also the owner of Carla Hall Petite Cookies.

CRAIG HARDING
The chef behind Toronto's wildly popular Campagnolo, Craig co-hosts the unscripted reality show *The Chef's Bar*.

MARCUS SAMUELSSON
The acclaimed chef behind restaurants worldwide, Marcus has won several James Beard Awards as well as both *Top Chef Masters* and *Chopped All Stars*.

DUAYNE HOLLIGAN
In kitchen of The Crane Resort's flagship restaurant, L'Azure, chef "Hollie" is known for his creative use of herbs and spices.

JÉRÉMY DUPIRE
Chef of The Cliff's new Beach Club restaurant, Jeremy has worked at four-star hotel restaurants around the world.

KIRK KIRTON
Kirk has held an array of executive chef positions in some of Barbados' most celebrated properties, most recently Fairmont Royal Pavilion.

PHILLIP ANTOINE
The reigning champion mixologist of the festival, Phillip is known to his fellow bartenders as "Cassanova."

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Mad Genius Tips: Self-Basting Turkey

Justin Chapple, star of F&W's Mad Genius Tips videos, shares his method for making an effortlessly juicy Thanksgiving bird, plus three amazing recipes.





BASTING TRICK

Soak a cheesecloth in melted butter, then drape it over the turkey before roasting. The bird will become moist and rich (for recipes, turn the page).





MAD GENIUS TIPS PHOTOGRAPHS: NICOLE FRANZEN; FOOD STYLIST: BARRETT WASHBURNE; STYLE EDITOR: SUZIE MYERS; GROOMER: MELISSA FORMICA

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Three Juicy Turkeys

Citrus-and-Butter Turkey

Active **40 min;** Total **3 hr 30 min**
Serves **10 to 12**

- **One 12- to 14-lb. turkey, rinsed and patted dry**
- **Kosher salt and black pepper**
- **1½ sticks unsalted butter**
- **1½ Tbsp. finely grated grapefruit zest plus ¼ cup fresh grapefruit juice**
- **1½ Tbsp. finely grated orange zest plus ¼ cup fresh orange juice**
- **1½ Tbsp. finely grated lemon zest plus 3 Tbsp. fresh lemon juice**
- **4 garlic cloves, finely grated**
- **1 Tbsp. minced thyme plus 5 sprigs**
- **½ grapefruit, cut into wedges**
- **½ orange, cut into wedges**
- **1 lemon, cut into wedges**
- **3 cups chicken stock or low-sodium broth**

1. Season the turkey inside and out with salt and pepper. Transfer to a rack set in a roasting pan and let come to room temperature.

2. Meanwhile, preheat the oven to 400°. In a medium saucepan, melt the butter. Whisk in the citrus zests and juices along with the garlic and minced thyme; let cool slightly. Transfer half of the citrus butter to a small bowl and refrigerate until spreadable.

3. Run your fingers under the breast and thigh skin to loosen it, then spread the chilled butter under the skin and over the breast and thighs. Stuff the turkey cavity with the thyme sprigs and the grapefruit, orange and lemon wedges. Dampen an 18-by-18-inch double-layer piece of cheesecloth with water and squeeze dry. Soak the cheesecloth in the remaining citrus butter and drape it over the breast and legs; pour any remaining butter on top.

4. Roast the turkey for about 30 minutes. Add the stock to the roasting pan and continue to roast for about 1 hour and 45 minutes longer, rotating the pan a few times, until an instant-read thermometer inserted in the inner thigh registers 165°.

5. Carefully peel the cheesecloth off the turkey. Transfer the turkey to a board; let rest for 30 minutes. Skim the fat off the pan juices and transfer to a gravy bowl. Carve the turkey and serve with the pan juices.

WINE Fresh, grapefruit-scented white Bordeaux: 2014 Château Graville-Lacoste.

Soy-and-Sesame Turkey

Active **40 min;** Total **3 hr 30 min**
Serves **10 to 12**

- **One 12- to 14-lb. turkey, rinsed and patted dry**
- **Kosher salt and black pepper**
- **1½ sticks unsalted butter**
- **½ cup plus 2 Tbsp. soy sauce**
- **½ cup plus 2 Tbsp. toasted sesame oil**
- **½ cup minced scallions plus 6 whole scallions**
- **¼ cup light brown sugar**
- **3 Tbsp. finely grated peeled fresh ginger, plus one 3-inch piece, thinly sliced**
- **1 tsp. crushed red pepper**
- **3 cups chicken stock or low-sodium broth**

1. Season the turkey inside and out with salt and pepper. Transfer to a rack set in a roasting pan and let come to room temperature.

2. Meanwhile, preheat the oven to 400°. In a medium saucepan, melt the butter. Whisk in the soy sauce, sesame oil, minced scallions, sugar, grated ginger and crushed red pepper; let cool slightly. Transfer half of the flavored butter to a small bowl and refrigerate until spreadable, about 20 minutes.

3. Run your fingers under the breast and thigh skin to loosen it, then spread the chilled butter under the skin and over the breast and thighs. Stuff the turkey cavity with the whole scallions and sliced ginger. Dampen an 18-by-18-inch double-layer piece of cheesecloth with water and squeeze dry. Soak the cheesecloth in the remaining flavored butter and drape it over the breast and legs; pour any remaining butter on top.

4. Roast the turkey for about 30 minutes. Add the stock to the roasting pan and continue to roast for about 1 hour and 45 minutes longer, rotating the pan a few times, until an instant-read thermometer inserted in the inner thigh registers 165°.

5. Carefully peel the cheesecloth off the turkey. Transfer the turkey to a cutting board and let rest for 30 minutes. Skim the fat off the pan juices and transfer to a gravy bowl. Carve the turkey and serve with the pan juices.

WINE Bold, fruit-forward Alsace Pinot Gris: 2012 Trimbach Reserve.

Chipotle-Butter Turkey

Active **40 min;** Total **3 hr 30 min**
Serves **10 to 12**

- **One 12- to 14-lb. turkey, rinsed and patted dry**
- **Kosher salt and black pepper**
- **2 sticks unsalted butter**
- **½ cup distilled white vinegar**
- **⅓ cup minced chipotle chiles in adobo**
- **2 Tbsp. minced garlic**
- **1 Tbsp. dried oregano**
- **1 Tbsp. chopped thyme plus 4 sprigs**
- **1 head of garlic, halved crosswise**
- **1 lime, quartered**
- **4 oregano sprigs**
- **3 cups chicken stock or low-sodium broth**

1. Season the turkey inside and out with salt and pepper. Transfer to a rack set in a roasting pan and let come to room temperature.

2. Meanwhile, preheat the oven to 400°. In a medium saucepan, melt the butter. Whisk in the vinegar, chipotles, minced garlic, dried oregano and chopped thyme; let cool slightly. Transfer half of the chipotle butter to a small bowl and refrigerate until spreadable, about 20 minutes.

3. Run your fingers under the turkey breast and thigh skin to loosen it, then spread the chilled butter under the skin and over the breast and thighs. Stuff the turkey cavity with the head of garlic, the lime wedges and the thyme and oregano sprigs. Dampen an 18-by-18-inch double-layer piece of cheesecloth with water and squeeze dry. Soak the cheesecloth in the remaining chipotle butter and drape it over the breast and legs; pour any remaining butter on top.

4. Roast the turkey for about 30 minutes. Add the stock to the roasting pan and continue to roast for about 1 hour and 45 minutes longer, rotating the pan a few times, until an instant-read thermometer inserted in the inner thigh registers 165°.

5. Carefully peel the cheesecloth off the turkey. Transfer the turkey to a cutting board and let rest for 30 minutes. Skim the fat off the pan juices and transfer to a gravy bowl. Carve the turkey and serve with the pan juices.

WINE Herb-scented, light-bodied red: 2014 Vietti Tre Vigne Dolcetto d'Alba.

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Cravings

This incredible maple semifreddo ("almost frozen" in Italian) is from Kierin Baldwin of NYC's Locanda Verde. Try it at Chefs Club by Food & Wine, our Manhattan restaurant (chefsclub.com).

Maple Semifreddo with Toasted Pecans

Active **45 min;** Total **45 min plus 4 hr 30 min freezing;** Serves **6**

- **½ cup pure maple syrup, preferably grade B**
- **½ vanilla bean, split and seeds scraped**
- **1¾ cups heavy cream**
- **1 large egg plus 4 large egg yolks**
- **¾ tsp. kosher salt**
- **¼ cup maple sugar**
- **1 cup candied pecans**

1. Fill a large bowl with ice and water. In a medium saucepan, combine the maple syrup with the vanilla bean and seeds and bring to a boil. Cook over moderate heat, stirring occasionally, until extremely fragrant, chocolate brown in color and thickened, 3 to 5 minutes. Remove the saucepan from the heat. Whisking constantly, slowly drizzle in the cream. Scrape the maple cream into a medium metal bowl and set it in the ice bath; stir occasionally until very cold, about 30 minutes. Discard the vanilla bean. Refrigerate the maple cream.

2. Meanwhile, in the bowl of a stand mixer fitted with the whisk, beat the egg, egg yolks and salt at medium speed until the mixture is light and fluffy, about 3 minutes.

3. In a small saucepan with a candy thermometer attached, combine the maple sugar with 1 tablespoon of water and bring to a boil. Cook over moderate heat, swirling the pan occasionally, until the syrup is very foamy and reaches 235°. With the mixer at low speed, slowly drizzle the hot syrup down one side of the egg mixture and beat until the side of the bowl is cool to the touch, about 5 minutes.

4. Using a hand mixer, beat the chilled maple cream at medium speed until firm. Fold the maple cream into the egg mixture. Scrape the semifreddo into a 9-by-13-inch baking pan in an even layer. Freeze until firm, about 4 hours or overnight.

5. Serve the maple semifreddo in tall glasses layered with the candied pecans.

MAKE AHEAD The semifreddo can be covered with plastic wrap and frozen for 1 week.

PHOTOGRAPH: NICOLE FRANZEN; FOOD STYLIST: KAY CHUN; STYLE EDITOR: SUZIE MYERS. SPOON FROM ABC CARPET & HOME

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Pistachio Chèvre Log with Cranberry Orange Confit

Chèvre Log

- 1¼ cup fresh chèvre
- ½ cup lightly toasted pistachios, roughly chopped

Roll a 2 – 2 ½ diameter chèvre log in lightly toasted pistachios to cover completely.

Cranberry Orange Confit

- 1 cup fresh or frozen cranberries, coarsely chopped
- ⅓ cup brown sugar
- Grated zest and juice of one large orange
- ½ cup cranberry juice
- 2 tsp. fresh lemon juice
- ½ cinnamon stick
- 1 package of lesley stowe raincoast crisps®

Directions

Combine all ingredients in a small saucepan, bring to a boil and then simmer for 15 to 20 minutes until slightly thick. Cool. Top your favorite lesley stowe raincoast crisps® cracker with a slice of the chèvre log and finish with a spoonful of cranberry confit.



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BRING NAPA HOME FOR the Holidays



The holidays are your time to create lasting memories with friends and family over a spectacular meal, lively conversation and the clink of wine glasses raised in a toast. We give you our holiday entertaining guide from some of Napa Valley's top winemakers. As with their wines, each one celebrates the holidays in her own individual style.

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THE MORE-THE-MERRIER HOSTESS

KIMBERLEE NICHOLLS
WINEMAKER: MARKHAM VINEYARDS

For Kimberlee Nicholls, the holidays mean a "the more, the merrier" attitude: "I always invite people I meet at the winery who don't have another place to go," she says. "Somehow there's always enough food!"

entertaining tip

Prior to guests arriving, craft an elegant tablescape using marble and artisanal wood serving trays, vintage tablecloths and tiered cake stands for a stylish display.

recipe suggestion

FOOD & WINE'S BAKED ACORN SQUASH WITH CHESTNUTS, APPLES AND LEEKS

Halved acorn squash filled with chestnuts, apples, leeks and rustic bread crumbs are a festive accompaniment to any holiday entrée.



THE NAPA VALLEY TASTEMAKER

MARISA TAYLOR
WINEMAKER: RUTHERFORD HILL

"Holidays here in the Napa Valley include family, tradition and bringing the outdoors in," says Marisa Taylor. She celebrates the region and a rich family history in the area by passing around vintage family photos and heirlooms.

entertaining tip

Display antique silverware with refreshing new details like gold glassware side by side to elevate the meal to a gilded affair in the warm glow of candlelight.

recipe suggestion

FOOD & WINE'S SAUTÉED CHICKEN BREASTS WITH FENNEL & ROSEMARY

Mediterranean flavors from fennel and rosemary combine to create a light, subtle sauce for perfectly tender chicken, which will impress guests with this twist on tradition.



THE UNCONVENTIONAL ENTERTAINER

ELIZABETH VIANNA
WINEMAKER: CHIMNEY ROCK

Once Elizabeth Vianna wraps up her harvest, she gets excited to host "Friendsgiving" with her family of friends. "Thanksgiving has a more literal meaning for me now," she says. "We give thanks for a good harvest, great friends and family."

entertaining tip

Ask guests to bring a postcard from around the world to use as place card and to inspire conversation around the table.

recipe suggestion

FOOD & WINE'S STUFFED FLATIRON STEAK

Flatiron steaks stuffed with pancetta, fresh herbs, pecorino cheese and shallots provide a rich and hearty finale to your holiday meal.

Visit pinterest.com/NVHoliday for a chance to win your own Napa Valley Holiday and for more information on the recipes featured above.

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napa valley *Holiday*

Mastering My Mistakes

Inspired by her book, *Mastering My Mistakes in the Kitchen,* F&W editor in chief **Dana Cowin** makes a meal with guidance from a chef. This month's tutor: Daniel Holzman of New York City's Meatball Shop.

Menu

Meatballs in Tomato Sauce (p. 104)

Crushed Yukon Gold Potatoes with Lemon (p. 106)

Endive Salad with Pears and Pumpkin Seeds (p. 106)



MASTERING MY MISTAKES PHOTOGRAPHS: NICOLE FRANZEN; FOOD STYLIST: BARRETT WASHBURNE; STYLE EDITOR: SUZIE MYERS; GROOMER: MELISSA FORMICA

1

I was way too gentle when mixing my meatballs. Says Dan, "I knead the meat like it's bread." He adds jokingly, "I use a tiger-claw technique I saw in *Kill Bill.*"

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Meatballs in Tomato Sauce

Active **1 hr 30 min;** Total **2 hr**
Serves **4 to 6**

TOMATO SAUCE

- **½ cup extra-virgin olive oil**
- **1 onion, coarsely chopped (1 cup)**
- **2 carrots, sliced ¾ inch thick (¾ cup)**
- **3 large garlic cloves, crushed**
- **2 Tbsp. tomato paste**
- **1 bay leaf**
- **6 oregano sprigs**
- **Two 28-oz. cans whole peeled San Marzano tomatoes with their juices, crushed by hand**
- **Pinch of crushed red pepper**
- **Kosher salt**

MEATBALLS

- **¾ lb. ground chuck**
- **¾ lb. ground veal**
- **¾ lb. ground pork**
- **½ cup Italian-style dry breadcrumbs (2½ oz.)**
- **¼ cup freshly grated Pecorino Romano cheese (1 oz.)**
- **2 tsp. kosher salt**
- **2 large eggs**
- **½ cup minced onion**
- **½ cup chopped parsley**
- **1 Tbsp. chopped oregano**
- **¼ tsp. crushed red pepper**
- **½ tsp. ground fennel**
- **Grated Grana Padano cheese, for serving**

1. Make the tomato sauce In a large ovenproof saucepan, heat the olive oil. Add the onion, carrots and garlic and cook over moderate heat, stirring occasionally, until the onion is softened and translucent, about 8 minutes. Stir in the tomato paste and cook until lightly caramelized, about 3 minutes. Add the bay leaf, oregano, tomatoes and crushed red pepper and bring to a simmer. Cook over moderately low heat, stirring occasionally, until slightly thickened, 15 minutes. Season with salt and keep at a bare simmer.

2. Meanwhile, make the meatballs Preheat the oven to 400°. In a large bowl, combine all of the ingredients except the Grana Padano and mix by hand until well incorporated. Using a 1½-ounce ice cream scoop (3 tablespoons), scoop 24 meatballs (1½ inches in diameter) and roll into neat balls.

3. Add the meatballs to the simmering tomato sauce and bring to a boil. Braise in the oven until firm and cooked through, about 30 minutes. Discard the bay leaf and oregano sprigs. Serve the meatballs and sauce with Grana Padano on the side.

WINE Concentrated, medium-bodied Italian red: 2013 Giuseppe Cortese Langhe Nebbiolo.

MORE BALLER WISDOM

I will never make another meatball without Dan's combination of pork (for richness), veal (for tenderness) and beef (for flavor).

After I confessed that my meatballs tend to be dry, Dan revealed the magic ratio: For every pound of meat, use a half cup of breadcrumbs, one egg and one teaspoon of salt.

My meatballs are always different sizes, so they cook unevenly. Says Dan: "Line them up like little soldiers. That way, you can see if one is too small or too big."

DUTCH OVEN BY LE CREUSET

THE SECRET'S IN **THE OVEN**

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2. CONVECT

Achieve that perfect braise thanks to the oven's True Convection, which cooks meatballs faster and more evenly. The heated-fan system ensures temperature is distributed thoroughly, so food cooks evenly for mouthwatering results every time. No worries when checking the heavy pan of meatballs and sauce—the oven's racks slide in and out easily with a unique ball-bearing design.

3. PLAN AHEAD

It's easy to multitask with the help of the oven's Guiding Light Controls, which allow you to manage temperature and time settings. You can even store your favorite recipes and save them for one-touch programming for next time.

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A warming drawer keeps cooked food warm when you're feeding a crowd—which is key for holiday entertaining, when you want to set out several dishes together, all at the perfect temperature.



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1 When boiling potatoes, I often end up slightly undercooking them, which makes them impossible to crush—the outsides are mushy, the insides raw. Dan's no-brainer fix is cutting the potatoes into quarters, which helps them cook through.



2 Dan squeezes lemon over a perforated spoon so he doesn't have to pick the seeds out of the potatoes like I do!



3 It never occurred to me to serve potatoes with meatballs. But Dan loves the way crushed Yukon Golds sop up his chunky tomato sauce.

Crushed Yukon Gold Potatoes with Lemon

Active **15 min;** Total **40 min**
Serves **6**

- **3 lbs. large Yukon Gold potatoes, quartered**
- **2 Tbsp. kosher salt, plus more for seasoning**
- **¾ cup extra-virgin olive oil**
- **2 Tbsp. fresh lemon juice**
- **¼ cup chopped parsley**

In a large saucepan, cover the potatoes with cold water, add the 2 tablespoons of salt and bring to a simmer. Cook over moderate heat until the potatoes are tender, about 20 minutes. Drain in a colander and let stand for 3 minutes to dry out. Return the potatoes to the saucepan and add the olive oil, lemon juice and parsley. Season with salt and mix and crush gently with a wooden spoon. Transfer to a bowl and serve.

Endive Salad with Pears and Pumpkin Seeds

Total **30 min;** Serves **6**

VINAIGRETTE

- **3 Tbsp. red wine vinegar**
- **1 Tbsp. fresh lemon juice**
- **2 tsp. Dijon mustard**
- **2 tsp. honey**
- **½ cup extra-virgin olive oil**
- **Kosher salt**

SALAD

- **1 Tbsp. extra-virgin olive oil**
- **½ cup pumpkin seeds**
- **Kosher salt**
- **3 Belgian endives (1 lb.), cored and sliced 1 inch thick**
- **1 head of frisée (8 oz.), core and dark green leaves discarded, white and light green leaves chopped into 2-inch pieces (8 cups)**
- **1 large red d'Anjou pear—cored, quartered and thinly sliced**
- **3 scallions, thinly sliced on the diagonal**



ENDIVE SALAD WITH PEARS AND PUMPKIN SEEDS

1. Make the vinaigrette In a medium bowl, combine the vinegar, lemon juice, mustard and honey. While whisking constantly, slowly drizzle in the oil until well emulsified. Season with salt.

2. Make the salad In a small skillet, heat the olive oil. Toast the pumpkin seeds over moderate heat, stirring, until golden, 2 to 3 minutes. Transfer to a paper towel–lined plate to drain; season with salt.

3. In a large bowl, toss the endives, frisée, pear and scallions with half of the vinaigrette and season with salt. Transfer the salad to plates and top with the pumpkin seeds. Serve the remaining vinaigrette on the side.

MAKE AHEAD The vinaigrette can be refrigerated overnight. The toasted pumpkin seeds can be stored in an airtight container overnight.

WINE Lively, ripe Oregon Pinot Gris: 2014 Erath.

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Christopher Kostow, Michelin Three-Star Chef at
The Restaurant at Meadowood, Napa, CA

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BIG IDEAS



Slade Rushing tops each bowl of his seafood gumbo with just a small scoop of basmati rice.

PHOTOGRAPHS: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS. DUTCH OVEN BY LE CREUSET FROM WILLIAMS-SONOMA; BOWL BY CLAM LAB

THE GASTRONAUT FILES

Secret to Great Gumbo

It's all about getting the roux dark and toasty.

"THERE ARE A LOT OF BAD GUMBOS OUT THERE because people are afraid to take the roux where it needs to go," says Slade Rushing about the classic base of flour and fat. Where it needs to go is from a pale beige to a mahogany brown. Rushing, the chef at New Orleans's revamped Brennan's, says the only way to achieve roux perfection is to whisk the flour and oil constantly, over moderately low heat, for 40 minutes, until the mixture turns dark and toasty. Then, he says, prepare the gumbo with whatever you like–sausage, seafood and game are all great. His seafood version is filled with lump crabmeat, oysters and shrimp, all in a spectacular crab stock. –SARAH DiGREGORIO

Seafood Gumbo

Active: 1 hr 20 min; Total: 3 hr 50 min; Serves 8

This superlative gumbo is loaded with Louisiana seafood, but you can substitute any local fish and shellfish.

CRAB STOCK

- **1 onion, quartered**
- **1 head of garlic, halved**
- **2 bay leaves**
- **1 Tbsp. whole black peppercorns**
- **2 gallons water**
- **6 live blue crabs**

GUMBO

- **1 cup canola oil**
- **½ cup all-purpose flour**
- **¾ lb. andouille sausage, finely chopped (2 cups)**
- **1 large onion, finely chopped**
- **2 celery ribs, finely chopped**
- **1 red bell pepper, finely chopped**
- **1 green bell pepper, finely chopped**
- **½ cup finely chopped garlic (12 large cloves)**
- **½ lb. okra, thickly sliced**
- **1 lb. tomatoes, finely chopped**
- **½ tsp. filé powder**
- **⅛ tsp. Creole seasoning, such as Zatarain's**
- **2 thyme sprigs**
- **1 bay leaf**
- **1 Tbsp. kosher salt**
- **1 lb. jumbo lump crabmeat, picked over**
- **1 lb. large shrimp, shelled and deveined**
- **2 dozen freshly shucked oysters**
- **2 Tbsp. hot sauce, such as Crystal or Tabasco, plus more for serving**
- **Basmati rice and sliced scallions, for serving**

Make the Crab Stock

1. In a large pot, combine all of the ingredients except the crabs and bring to a boil. Add the crabs and simmer briskly over moderate heat for 1 hour, skimming as necessary. Strain the stock into a pot. You should have about 12 cups; add water if necessary, and reserve any extra stock for another use. Discard the crabs.

Make the Gumbo

2. In a large pot, heat the oil. Whisk in the flour and cook over moderately low heat, whisking constantly, until the roux is deep mahogany brown with a nutty aroma, about 40 minutes.

3. Stir in the andouille, onion, celery, red and green bell peppers, garlic and okra and cook, stirring occasionally, until the vegetables soften, about 10 minutes. Add the tomatoes, filé powder, Creole seasoning, thyme, bay leaf, salt and the 12 cups of crab stock. Simmer over moderate heat for 1 hour and 30 minutes, stirring occasionally.

4. Stir in the crabmeat, shrimp, oysters and 2 tablespoons of hot sauce and cook until the shrimp are white throughout, about 3 minutes. Discard the thyme sprigs and bay leaf. Ladle the gumbo into bowls and top with rice. Garnish with scallions; serve with hot sauce.

MAKE AHEAD The gumbo can be prepared 3 days ahead through Step 3. Reheat gently and cook the seafood just before serving.

WINE Fragrant, honeyed Loire Valley Chenin Blanc: 2011 Domaine des Baumard Savennières.

Roux Lesson

In French cooking, roux (a mix of fat and flour) is used as a thickener; in Cajun recipes, it's all about adding flavor. According to Slade Rushing, the roux is only done when it's a deep, rich brown and "it smells like a roomful of toasted hazelnuts."



1

START THE ROUX. Heat the oil in a large enameled cast-iron casserole. When the oil is hot, add the flour and whisk over moderately low heat until it is thoroughly incorporated.



2

WHISK THE ROUX. Cook the roux, whisking constantly; it will turn light brown after about 15 minutes.



3

FINISH THE ROUX. The roux is done when it is a deep, dark mahogany color and has a toasty aroma.

DUTCH OVEN BY LE CREUSET FROM WILLIAMS-SONOMA



Santa Margherita

Exclusively presented by TERLATO WINES

UNWASTED



Dan Barber's WastED beet burger (p. 114), BELOW, was so popular it's now on the bar menu at Blue Hill.

Dan Barber's Recipe Think Tank

THE PIONEERING CHEF TALKS ABOUT THE LASTING LESSONS OF HIS GENIUS POP-UP, WASTED, AT NEW YORK CITY'S BLUE HILL RESTAURANT.

INTERVIEW BY **KATE KRADER** PHOTOGRAPHS BY **BALL & ALBANESE**

Q. What inspired the menu at WastED?

A. We collaborated with farmers and producers across the food chain, and the results were so surprising. We found out that Organic Food Incubator [where Liquiteria cold-presses its juices] generates *one ton* of pulp per day; we used some of that to make our beet burgers. Acme Smoked Fish was throwing out 10,000 pounds of bones every month; we served the sable bones with the meat stuck to them. It was like discovering a completely new palette of ingredients, many of which have made their way onto our Blue Hill menu.

Q. What was your biggest takeaway?

A. Each time I thought I'd come up with a brand-new concept, one of the guest chefs would invariably say, "My grandmother did that." For instance, I made hamburger buns from old bread soaked with milk; then Dominique Ansel told me his grandmother would do that. I had the brainstorm to make buffalo wings out of skate cartilage; then Danny Bowien told me the classic Cantonese name for the dish. These are all ageless ideas.

Q. How can home cooks stop wasting food?

A. At Blue Hill, we constantly audit our kitchen waste, asking ourselves what is not being used and what we might make with it. That's something any home cook can do: Look at your carrot and turnip tops and think pesto. Or soup. Working with this stuff stretches you as a cook and makes you more mindful and creative.

Q. What scraps refuse to be upcycled?

A. I'm still figuring out how to cook the whole brussels sprout stalk. The flavor is incredible, but the thickest section tends to be tough and fibrous.

Q. What about all the cooked food that restaurants throw away?

A. Post-consumer waste—the leftovers on people's plates in the dining room—has untapped potential. At Blue Hill at Stone Barns, we put it in our compost, which we use as an energy source. The heat generated by the breakdown of materials can reach 160°, enough to cook eggs and vegetables.

Q. What's next for WastED?

A. I'm collaborating with foodandwine.com. We're spotlighting the components of WastED dishes and curating recipes that other chefs make with leftover ingredients. We also catered the *New York Times'* Food for Tomorrow conference in October; all the meals were based on food waste.




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Beet-Bean Cheeseburger

PAGE 112

Active **1 hr 15 min;** Total **2 hr 15 min**
Serves **4**

Dan Barber's veggie burger has a lot of ingredients; each one adds to the taste and texture and makes it exceptional. So does cooking the burger until it's well seared, to get that familiar charred flavor.

BURGERS

- **3 cups (not packed) beet pulp (from juicing 1½ lbs. beets)**
- **2 cups (not packed) carrot pulp (from juicing ¾ lb. carrots)**
- **4 oz. small white mushrooms, quartered**
- **½ cup canned kidney beans, rinsed and drained**
- **2 oz. firm tofu, cut into ¼-inch dice**
- **1 Tbsp. canola oil**
- **¼ cup cooked spelt or barley**
- **¾ cup (not packed) celery pulp (from juicing ¾ lb. celery ribs)**
- **3 large eggs, beaten**
- **½ cup finely chopped roasted almonds**
- **½ cup freshly grated Parmigiano-Reggiano cheese**
- **2 Tbsp. plain dry breadcrumbs**
- **2 tsp. minced garlic**
- **2 Tbsp. white miso**
- **1 tsp. low-sodium soy sauce**
- **½ tsp. Worcestershire sauce**
- **2 tsp. kosher salt**
- **¼ tsp. pepper**
- **Few dashes of Tabasco**

TO FINISH

- **2 Tbsp. unsalted butter, at room temperature**
- **4 hamburger buns, split**
- **2 Tbsp. canola oil**
- **4 slices of Swiss cheese**
- **Lettuce, sliced tomato and stone-ground mustard, for serving**



1. Make the burgers Preheat the oven to 375°. Spread the beet pulp evenly on a parchment paper–lined rimmed baking sheet. Spread the carrot pulp evenly on a second parchment-lined baking sheet. Roast for about 30 minutes, stirring occasionally, until the pulp is dry and browned in spots. Scrape into a bowl and let cool completely. Leave the oven on.

2. On the rimmed baking sheet, toss the mushrooms with the kidney beans, tofu and canola oil. Spread the mixture in an even layer and roast for 30 minutes, stirring occasionally, until browned and dry.

3. In a food processor, pulse the spelt until finely chopped; scrape into a large bowl. Add the mushroom mixture to the processor and pulse until finely chopped; add to the bowl. Add the roasted beet and carrot pulp, the celery pulp and all of the remaining burger ingredients and mix well. Pack the mixture into four ½-inch-thick burgers.

4. Finish the burgers Heat a grill pan. Spread the butter on the buns and toast cut side down over moderate heat until golden, about 2 minutes. Transfer the buns to a plate.

5. Brush the grill pan with oil and heat. Add the burgers and cook over moderate heat, turning once, until nicely charred, about 6 minutes. Top each burger with a slice of cheese, cover and cook until the cheese is melted, about 2 minutes longer. Set the burgers on the buns. Top with lettuce and tomato, spread mustard on the top buns and serve.

MAKE AHEAD The uncooked burgers can be refrigerated overnight.

WINE Spiced, black cherry–scented Oregon Pinot Noir: 2014 Mouton Noir O.P.P.

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UNWASTED

Wisdom of Solomonov

INSPIRED BY HIS FRUGAL IMMIGRANT PARENTS, STAR PHILADELPHIA CHEF MICHAEL SOLOMONOV HAS COME UP WITH SPECTACULAR NEW WAYS TO USE UP ALL THE INGREDIENT SCRAPS AT HIS RESTAURANTS.

BY **CHELSEA MORSE**

CHEF MICHAEL SOLOMONOV attributes his obsession with zero-waste cooking to his immigrant upbringing. When his parents moved from Israel to Pittsburgh, they brought with them a frugal mentality. "To this day, my dad still eats apple cores and stems because when he was growing up, there wasn't an excess of anything," he says. That spirit informs the cooking at his incredible Philadelphia restaurant Zahav, where he pickles cauliflower cores (250 a week) and uses leftover pickle juice to make crispy, briny potatoes. His new cookbook, *Zahav*, from which the recipes on the following page have been adapted, details the myriad ways he creates something out of seemingly nothing.

"My dad still eats apple cores and stems because when he was growing up, there wasn't an excess of anything."

Since Zahav opened in 2008, Solomonov's empire has grown to include the fantastic fried-chicken-and-doughnut franchise Federal Donuts, now with five Philadelphia locations. The trim from the 2,000 birds a week that Federal Donuts serves amounts to literally half a ton of scrap: chicken backs, necks and wing tips. With his business partner Steven Cook, Solomonov conceived the idea for Rooster Soup Co. to put their food waste to work. Launching in spring 2016, after securing more than $175,000 in donations on Kickstarter, the luncheonette will serve things like chicken soup with fideos and chicken noodle pho. Profits will go to the Broad Street Hospitality Collaborative, an organization that helps the homeless. "Every restaurant has a by-product," says Cook, "but it's rare to get a huge quantity of one thing, like chicken parts, that would be sufficient to make a menu item that's self-sustaining."

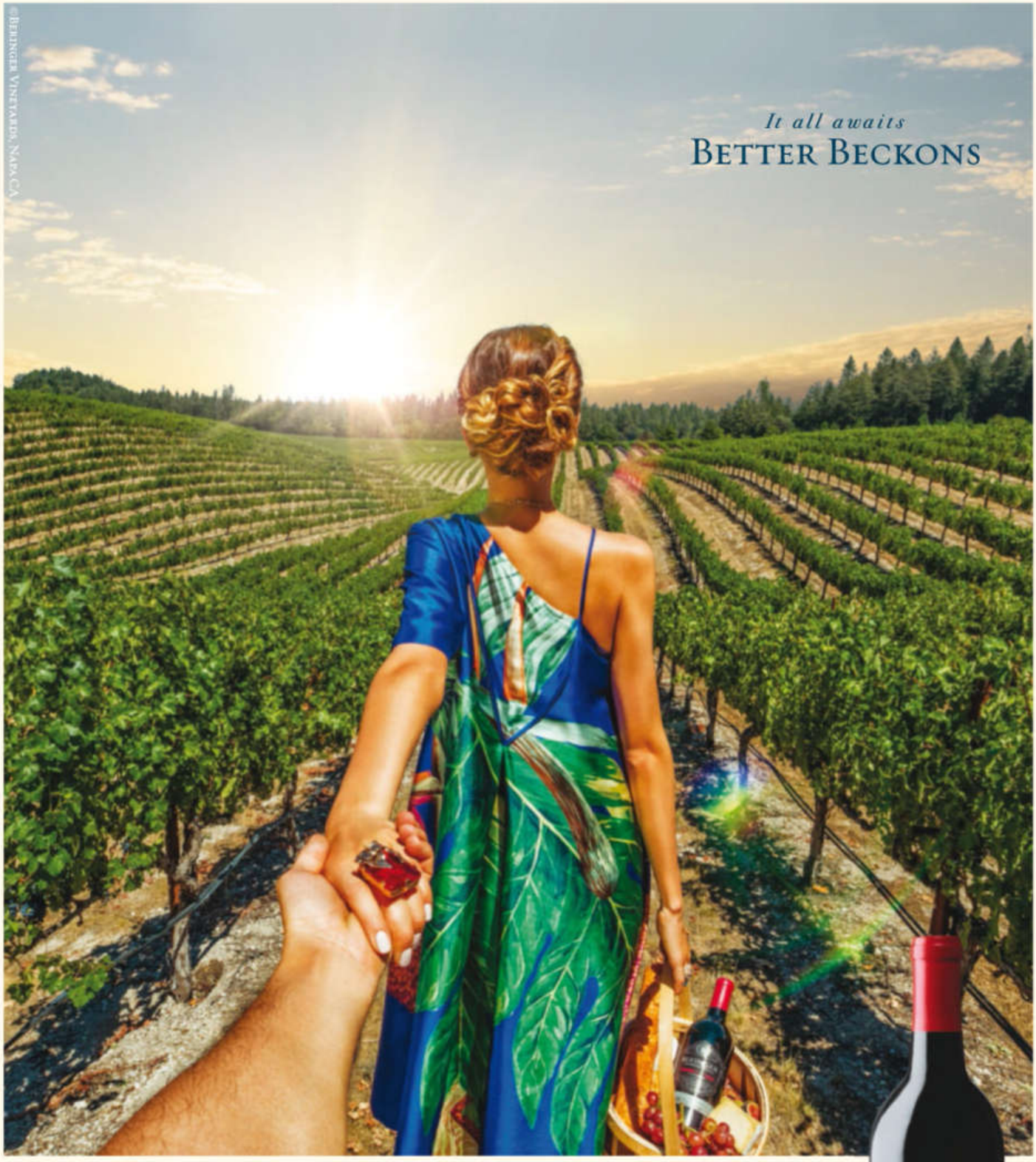


SCRAP SECRET

Solomonov serves great fried chicken at Federal Donuts; the backs and necks make superb broth for recipes like squash soup with fideos (p. 118), ABOVE.



FOOD PHOTOGRAPHS: CON POULOS; FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS. BOTTOM: BALL & ALBANESE



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Winter Squash Soup with Kale and Fideos

PAGE 116

Active **30 min;** Total **1 hr 50 min**
Serves **4**

- **1 yellow onion, halved**
- **2 Tbsp. plus 1 tsp. extra-virgin olive oil**
- **One 2½-lb. red kuri squash—scrubbed, peeled, seeded and cut into 1-inch pieces, skin and seeds reserved**
- **8 cups Rooster Soup Co. Broth (at right) or water**
- **1 cup canned crushed tomatoes**
- **One 2-inch piece of fresh ginger, thinly sliced**
- **2 whole cloves**
- **1 cinnamon stick**
- **Kosher salt and pepper**
- **2½ oz. fideos or angel hair pasta, broken into 1-inch pieces (about 1 cup)**
- **1 small bunch of kale, stemmed and coarsely chopped (3 cups)**
- **1 cup thawed frozen pearl onions, halved**

1. Heat a cast-iron skillet until smoking, 3 minutes. Add the yellow onion cut side down and cook over high heat, without turning, until completely charred, 5 minutes. Transfer the onion halves to a plate.

2. In a large saucepan, heat 1 tablespoon of the olive oil. Add the reserved squash skins and seeds and cook over moderate heat, stirring occasionally, until lightly browned, about 5 minutes. Add the broth, charred onion, tomatoes, ginger, cloves, cinnamon stick and 2 teaspoons of salt and bring to a simmer over moderately high heat. Reduce the heat to low and cook until the broth is a deep golden brown, about 1 hour. Strain the squash broth and return it to the saucepan; keep warm.

3. Meanwhile, preheat the oven to 400°. On a rimmed baking sheet, toss the fideos with 1 teaspoon of the olive oil. Toast in the oven until golden, about 4 minutes. Transfer to a bowl.

4. On the rimmed baking sheet, toss the squash cubes with the remaining 1 tablespoon of olive oil and season with salt and pepper. Roast the squash until beginning to brown but still slightly firm, about 12 minutes.

5. Bring the broth to a simmer. Add the kale and pearl onions and cook over moderately high heat until the onions start to soften, 5 minutes. Add the squash and fideos and cook until the fideos is al dente, 8 minutes longer. Season with salt and pepper and serve.

Fried Pickled Potatoes with Harissa Tahini

Total **45 min plus overnight pickling;** Serves **4**

- **3 Yukon Gold potatoes (¾ lb.), peeled and sliced ¼ inch thick**
- **2 cups brine from Cauliflower-Heart Pickles (at right) or other jarred pickles**
- **3 garlic cloves**
- **3 Tbsp. fresh lemon juice**
- **¾ tsp. kosher salt**
- **½ cup tahini**
- **Pinch of ground cumin**
- **¼ cup harissa**
- **Canola oil, for frying**

1. In a medium bowl, cover the sliced potatoes with the pickle brine and refrigerate overnight.

2. In a food processor, combine the garlic, lemon juice and salt and pulse until a coarse puree forms. Let stand for 10 minutes. Strain through a fine sieve set over a small bowl. Stir in the tahini, cumin and 3 tablespoons of water until smooth, then stir in the harissa and ½ tablespoon of the pickle brine. Season with salt.

3. Drain the potatoes and pat dry with paper towels. In a nonstick skillet, heat a thin layer of oil. Working in batches, fry the potatoes in a single layer over moderately high heat, turning occasionally, until they're lightly browned and tender, about 5 minutes per batch. Drain and serve with the harissa tahini.



SCRAP SECRET

Solomonov pickles cauliflower hearts—250 of them a week—at his restaurant Zahav.

Rooster Soup Co. Broth

Active **10 min;** Total **6 hr 30 min**
Makes **5 quarts**

- **5 lbs. chicken carcasses, backs, wings and/or legs**
- **1 yellow onion, halved**
- **1 carrot, halved**
- **1 celery rib, halved**
- **2 garlic cloves**
- **1 bay leaf**
- **1 Tbsp. kosher salt**

In a large stockpot, cover the chicken bones with 6 quarts of water and bring to a boil over moderately high heat, skimming as necessary. Add the remaining ingredients and reduce the heat to a simmer. Cover and cook over moderately low heat until the broth is a light golden color and slightly reduced, about 6 hours. Strain the broth and let cool.

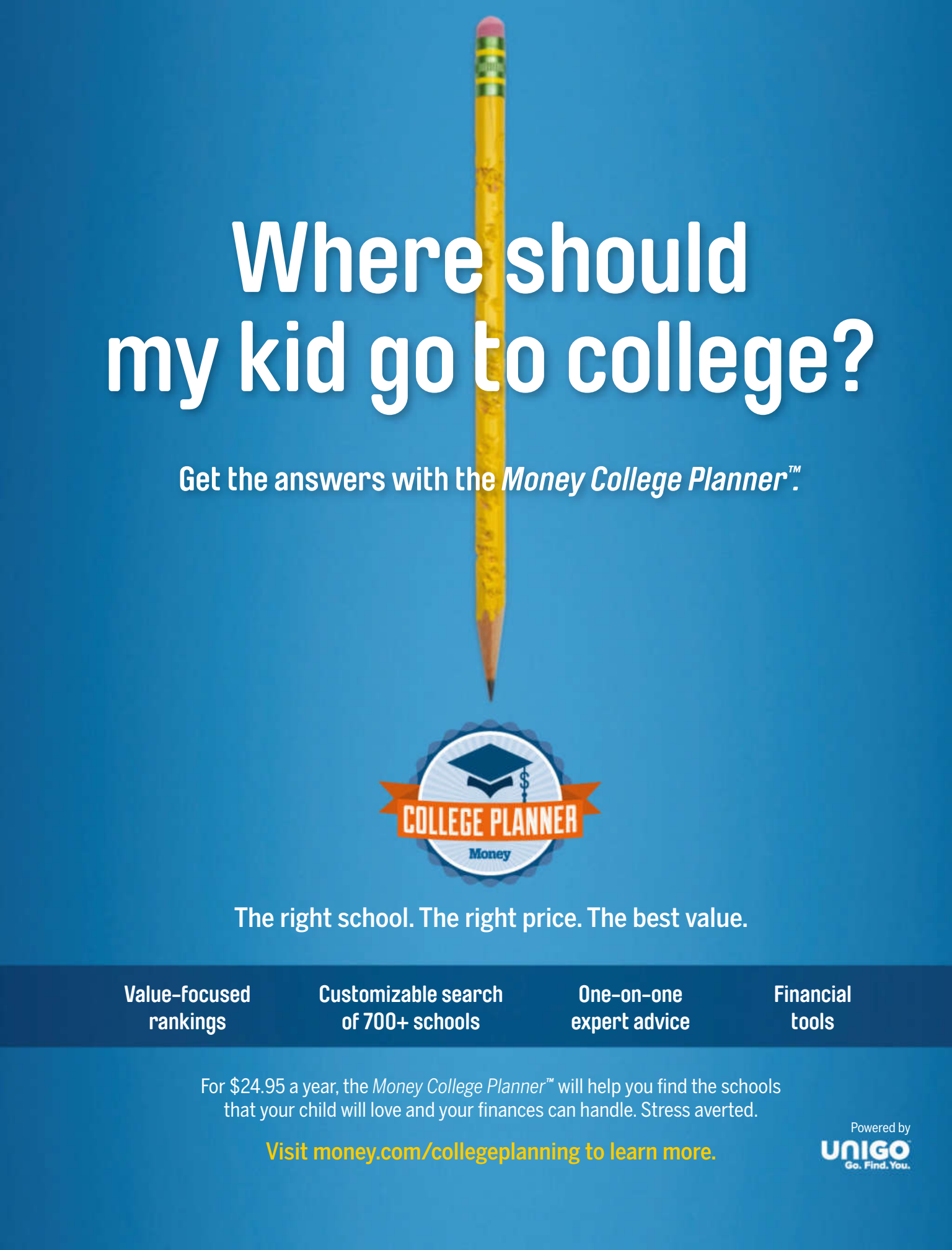
MAKE AHEAD The broth can be refrigerated for up to 3 days or frozen for up to 3 months.

Cauliflower-Heart Pickles

Total **15 min plus overnight pickling;** Makes **2 pints**

- **2 cauliflower hearts (cores), cut into 1½-inch pieces**
- **3 celery ribs, sliced 1 inch thick on the diagonal**
- **2 carrots, sliced 1 inch thick on the diagonal**
- **2 cups white wine vinegar**
- **¼ cup kosher salt**
- **¼ cup granulated sugar**
- **3 garlic cloves, smashed**
- **3 cardamom pods, crushed**
- **1 jalapeño, halved**
- **1 tsp. ground turmeric**

Pack the cauliflower, celery and carrots into two 1-pint jars. In a small saucepan, combine the vinegar with the salt, sugar and 1 cup of water and bring to a boil. Cook, stirring, until the salt and sugar dissolve, about 1 minute. Stir in the garlic, cardamom, jalapeño and turmeric. Pour the brine over the vegetables. Let cool to room temperature, then refrigerate overnight before serving.


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UNWASTED

Eco Superheroes

KATE KRADER, F&W'S RESTAURANT EDITOR AND ECO ENFORCER, ON FIVE BRILLIANT NEW WAYS THAT CHEFS ARE WAGING WAR AGAINST WASTE.

ILLUSTRATIONS BY **BEN WISEMAN**

I HAVE ALWAYS LOVED WATCHING good bartenders make me a drink. First they muddle citrus and other fruit (I like sweet-tart cocktails), then they fill the shaker with ice and mix it up. After tasting the drink with a straw to make sure it's well-balanced, they strain it into an ice-filled glass and hand it over.

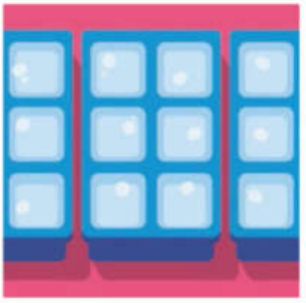
Now I know I'm watching a small-scale eco nightmare. Discarded barely used citrus, ice shaken for 30 seconds then thrown down the drain, plastic straws tossed out–all for one little drink. And that doesn't even take into account any unrecycled liquor and mixer bottles.

In the world of waste at restaurants and bars, the discards from one cocktail are equivalent to a raindrop in a storm. I go out to eat five times a week (it's part of my job as restaurant editor at F&W), and I see an outrageous amount of waste in dining rooms, from the unfinished platters at family-style Italian restaurants to the uneaten remains of a monumental Korean barbecue dinner. I don't order a lot of meat; I take home as much food as my little refrigerator can hold. Still, once I became sensitive to the problem, I wanted everyone to help solve it, even if just by composting a couple of muddled limes from a mojito.

Luckily, a lot of smart chefs don't need me to harangue them: Across the country, they've developed methods for tackling waste that are varied and amazing. I found two different cities particularly interesting: San Francisco and–surprise–Miami, a place I don't consider very environmentally friendly. (When local-hero chef Michael Schwartz was raising money to open his first restaurant, Michael's Genuine, and tried to sell his Prius, no one would buy it.) From a machine that turns food scraps into water to an ingeniously designed grill that makes the most of every part of the fire, Miami restaurants are doing a lot of great things.

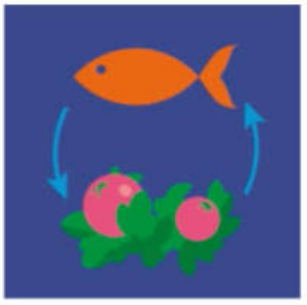
I've compiled a list of five particularly inspiring ideas. The innovations I'm most excited about come from the winner of my unofficial Eco Restaurant Award: The Perennial, which just opened in San Francisco's SoMa neighborhood next to Twitter's new headquarters. Launched by Mission Chinese Food co-owners Anthony Myint and Karen Leibowitz, this restaurant has the most comprehensive eco program I've seen. The bar features a sparkling cider cocktail made with fennel (a drought-resistant plant plentiful in the Bay Area) that just might be the answer to my eco-drinking dreams (p. 124).

Eco Cocktails



"The hospitality industry doesn't breed green habits," says Chad Arnholt, who, with his girlfriend, Claire Sprouse, creates the drinks at The Perennial. A bar with the lowest carbon footprint, he notes, would serve only local draft beer. But he and Sprouse are great bartenders, and they want to mix drinks. The couple eschew ice machines and fill ice molds by hand. Rather than using disposable plastic straws to taste drinks, they take a lesson from coffee bars and use stainless steel cupping spoons. And instead of chilling stirred drinks like martinis individually, they keep premixed bottles in the refrigerator so cocktails are "beautiful, tasty and cold," says Arnholt. "And that's eight ounces of ice that's not going down the drain after I stir the drink."

Aquaponic



For years, I've heard chefs wishfully talk about sourcing aquaponic produce. Aquaponic farming uses one-tenth the water of regular farming, but it's expensive to start up. The Perennial has made a real commitment: Its 2,000-square-foot aquaponic greenhouse in Oakland is a miracle of resourcefulness. Scraps from the restaurant feed worms that are fed to tanks of Pacific sturgeon and shellfish. Bacteria converts waste from those tanks into nitrates; those nitrates fertilize lettuces, carrots, beets–even mini onions for the house Gibsons. The farm will yield about 100 pounds of produce for The Perennial each week, as well as the clams chef Chris Kiyuna cooks with garlic and serves with confited potatoes (p. 124).



SUPERSTARS OF PIZZA

On November 13 and 14, world-renowned pizza pros **Gabriele Bonci** of Rome's Pizzarium and **Nick Anderer** of New York City's Maialino and Marta will be taking over the dining room at Chefs Club by FOOD & WINE in Manhattan. Here, an interview with the masters.

WHAT INSPIRES YOUR MENU AT CHEFS CLUB?

GABRIELE BONCI: I am inspired by agriculture, the seasons and above all, memories.

NICK ANDERER: I always look to ingredients first for inspiration. Once I have my hands on great products, the rest of the creative inspiration comes from recent dining experiences, nostalgic memories, and collaboration with my sous chef team.

WHAT'S YOUR SIGNATURE DISH?

GB: It's definitely pizza al pomodoro: cooked on a sheet pan and topped with tomato sauce, olive oil and oregano.



NA: I have trouble choosing a signature, and even my favorite dishes change from day to day. Right now, I'm loving the pizza alla Norma at Marta: eggplant, basil and ricotta salata. Last week it was the patate alla carbonara, pizza topped with potatoes, guanciale, pecorino and egg.

Our pizza takes inspiration from the thin-crust style that is prevalent in Rome's wood-fired pizzerias. We add our own spin to the toppings and the dough, emphasizing natural, slow fermentation.

WHAT HAS BEEN THE BIGGEST INFLUENCE ON YOUR CAREER?



GB: My greatest influences have been Franco Palermo, the quintessential Roman baker; Roman chef Arcangelo Dandini and his hospitality; the seriousness and discipline of my wife, Elisa; and the history of Giancarlo Casa, owner of Rome's La Gatta Mangiona pizzeria. Above all, I'm inspired by the legendary chef Fulvio Pierangelini and the flavor and utter simplicity of his food.

NA: I studied art history at Columbia University, and my studies took me to Rome. The food and culture have inspired me throughout my career. I love punchy food—salty pecorino, funky offal, bitter greens. At Marta and Maialino, we tend to use these aggressive flavors as accents for fresh, market-driven ingredients.

WHAT DOES ROMAN STREET FOOD MEAN TO YOU?

GB: For me, street food is food that's cooked under the sky. There's been a lot of confusion surrounding the term in Rome, with brick-and-mortar places claiming to serve street food. But street food is something else, something more primal.

NA: To me, street food means fried snacks like *baccalà* (salt cod) and *suppli* (rice balls with tomato sauce and egg), and definitely *pizza al taglio* (pan pizza cut into squares). Pizzarium sums this all up for me.

WHAT FALL INGREDIENTS ARE YOU MOST EXCITED ABOUT?

GB: Chestnuts, persimmons, the last mushrooms and the new extra virgin olive oil, not to mention the majestic truffle.

NA: In New York, fall is my favorite season because you have all these lingering late–summer vegetables—tomatoes, eggplant, peppers—overlapping with fall ingredients like brussels sprouts. I'm a bit of a bean freak, so I always get excited about fresh shelling beans, especially cranberry beans and flageolets. For our menu at Chefs Club, we'll be scouring the farmers' market in the days leading up to the event to decide exactly what to cook.

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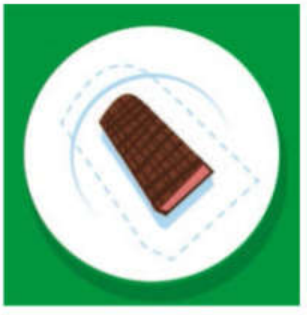
CHEFS CLUB
BY FOOD&WINE

Miracle Machines



If the Avengers had an eco superhero on their team, the ORCA would be his secret weapon. The miraculous ORCA (Organic Refuse Conversion Alternative) is a squat, stainless steel contraption. It looks kind of like a giant refrigerator and can transform 2,400 pounds of food waste per day into nutrient-rich, environmentally safe water. It does so by using Bio Chips, made from recycled plastic, and microorganisms that speed up the natural breakdown of food. Launched in 2007, the ORCA already has a wide range of fans from the Mandarin Oriental hotel in Miami to the Dallas Cowboys' AT&T Stadium.

Smaller Portions



Tom Colicchio has an ORCA in his new Beachcraft at Miami Beach's 1 Hotel. But he believes there's a simpler way to combat waste: smaller portion sizes. "The idea that your steak needs to hang off your plate, that it's OK to leave food behind–that mentality has to change," he says. At New York City's Colicchio & Sons, he has cut the size of proteins from seven ounces to less than five (he cut prices, too). "It's working out well," he reports. "When plates come back to the kitchen, there's nothing left. They're clean."

Multipurpose Fire



Star chef Francis Mallmann wrote one of the great cookbooks, *Seven Fires: Grilling the Argentine Way.* But grilling over seven fires is not eco-friendly (all that wood and smoke). At his new restaurant, Los Fuegos at Faena Hotel Miami Beach, Mallmann is thinking differently: "I got complaints–'You're burning too much wood.' And I thought, I am." For Los Fuegos, Mallmann has designed one large grill with an intricate dome that lets him strategically arrange cuts of beef, chicken and fish and cook them all at once.

Garlicky Clams with Confited Potatoes

PAGE 4

Active **1 hr;** Total **1 hr 40 min**
Serves **4 to 6**

POTATOES

- **1 lb. fingerling potatoes, halved lengthwise**
- **4 garlic cloves**
- **2 tsp. black peppercorns**
- **1 tsp. kosher salt**
- **1 cup extra-virgin olive oil**

CLAMS

- **2 garlic cloves, minced**
- **2 medium shallots, minced**
- **4 thyme sprigs plus ½ tsp. finely chopped thyme**
- **1 Tbsp. crushed red pepper**
- **2 lbs. littleneck clams, scrubbed and rinsed**
- **1 cup dry white wine**
- **Kosher salt and freshly ground black pepper**
- **2 Tbsp. Champagne vinegar**
- **1 Tbsp. chopped walnuts**
- **1 Tbsp. minced chervil**
- **8 radishes with greens, radishes halved and greens torn**
- **¼ cup snipped dill**

1. Prepare the potatoes In a 10-inch skillet, combine all of the ingredients and bring just to a simmer. Cook over moderately low heat until the potatoes are just tender, about 15 minutes. Let cool. Drain the potatoes, discarding the garlic and peppercorns; reserve the oil.

2. Prepare the clams In a large saucepan, heat ⅓ cup of the reserved potato oil. Add the garlic and half the shallots and cook over moderate heat, turning occasionally, until softened, 5 minutes. Add the thyme sprigs and crushed pepper and cook until fragrant, about 30 seconds. Add the clams, wine and a pinch each of salt and pepper. Cover and cook over high heat, shaking the pan, until the clams open, 5 minutes. Remove the clams and discard the shells. Finely chop ⅓ cup of the clams. Strain the broth; reserve for another use.

3. In a medium bowl, whisk the vinegar with the chopped clams, walnuts, chervil and thyme and the remaining shallot; let stand for 15 minutes. Season the dressing with salt.

4. In a large skillet, heat 2 tablespoons of the reserved potato oil until shimmering. Add the potatoes cut side down and cook over moderately high heat, turning once, until lightly browned, 3 to 5 minutes. Transfer to a platter. Add the radishes to the skillet cut side down and cook until browned on the bottom, about 3 minutes. Transfer to the platter, fold in the radish greens and season with salt.

5. Add the dressing and the whole clams to the skillet and warm over moderately low heat, about 3 minutes. Spoon over the potatoes and radishes, top with the dill and serve. *—Chris Kiyuna*

WINE Fresh, lightly fruity sparkling rosé: NV Joseph Cattin Crémant d'Alsace Brut Rosé.

Fennel Ridgecrests

Total **30 min;** Makes **4 drinks**

- **¼ cup strained fresh grapefruit juice**
- **¼ cup superfine sugar**
- **1 Tbsp. pear brandy**
- **8 oz. fresh fennel juice, chilled**
- **Ice**
- **8 oz. chilled sparkling hard cider**
- **Fennel fronds, for garnish**

1. In a medium bowl, whisk the grapefruit juice with the sugar and brandy until the sugar is dissolved. Chill the grapefruit cordial for 15 minutes.

2. In a large measuring cup, stir the fennel juice with 2 ounces of the grapefruit cordial. Pour the drink into 4 tall ice-filled glasses and top with the cider. Garnish with fennel fronds and serve.

MAKE AHEAD The grapefruit cordial can be refrigerated for up to 1 week. *—Chad Arnholt and Claire Sprouse*


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Put a Cork in It

NATURAL CORKS ARE EFFECTIVE, SUSTAINABLE AND EVEN ROMANTIC. HERE'S WHY THEIR REPUTATION HAS BEEN TAINTED, AND WHY THEY'RE MAKING A COMEBACK.

BY **MEGAN KRIGBAUM** ILLUSTRATION BY **BEN WISEMAN**

Cork vs. Screw Cap

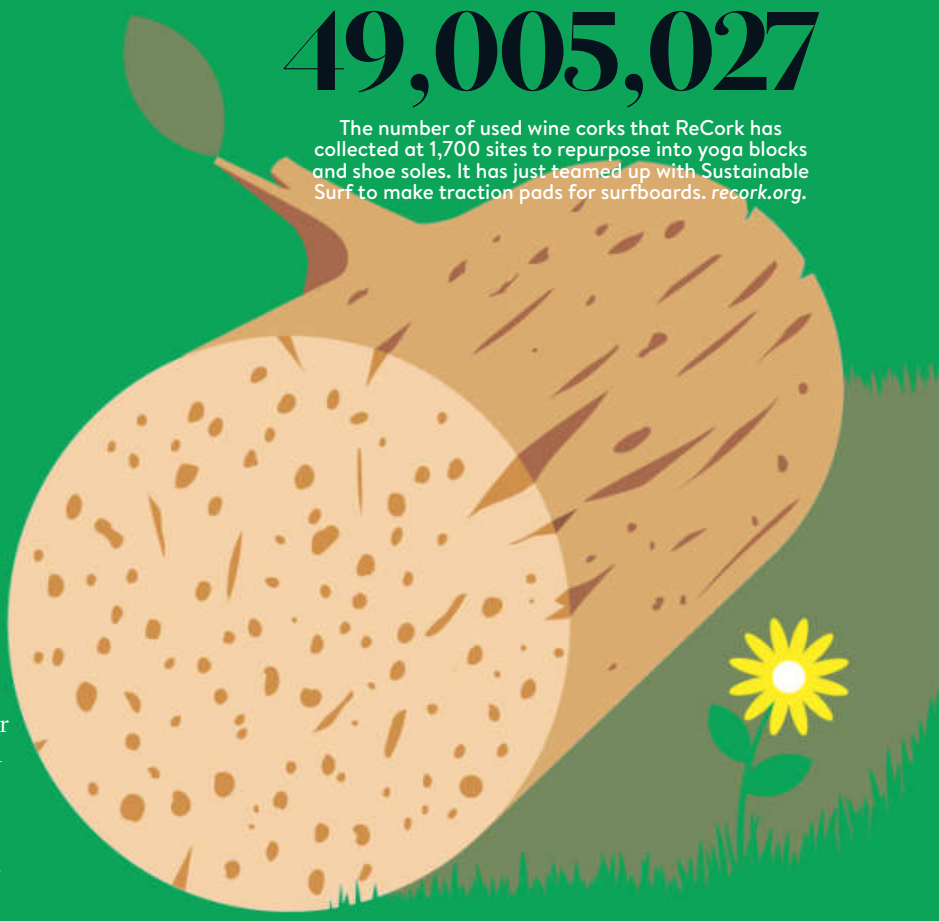
Natural cork is a sustainable resource: It comes from cork-tree bark, which regenerates every 8 to 10 years. Yet natural cork has fallen a bit out of favor over the past 30 years as a growing number of producers switched to synthetic cork or screw caps. The problem is "cork taint," contamination with a nasty compound called TCA that can ruin wines that have taken years to make. In recent years, however, winemakers have come to realize that synthetic cork and screw caps have their own set of issues. At the same time, cork manufacturers have devised effective new ways to wash bark to eliminate TCA, meaning fewer tainted ("corked") bottles. That's good news for winemakers as well as for sommeliers who are hopeless romantics about wine tradition: Cork is staging a comeback.

Screw Cap Switch-Up

Winemakers in Chablis aren't exactly known as antiestablishment; they pretty much all use one grape (Chardonnay) and minimal oak, aiming for exceptional ageability. So it was big news in 2001 when Domaine Laroche, a fantastic producer, began using screw caps for all of its wines, even its premier cru bottlings. Recently, Laroche surprised Chablis yet again: Winemaker Gregory Viennois decided to switch back to cork, citing dramatic quality improvements.

Cork Reimagined

If a cork looks less like a single punched-out piece than like the sole of a Birkenstock sandal, it's probably a composite cork. Although composites come at a premium (often $1 apiece), more and more winemakers are using them because the method of grinding up natural cork, steam-washing the particles and re-forming them into the right shape nearly guarantees that none will have cork taint.



49,005,027

The number of used wine corks that ReCork has collected at 1,700 sites to repurpose into yoga blocks and shoe soles. It has just teamed up with Sustainable Surf to make traction pads for surfboards. *recork.org.*

Wines to Buy

Portugal, which produces half the world's natural corks, also makes these great and affordable red blends.

2013 José Maria da Fonseca Periquita Original ($10)
The sandy soil of the Setúbal Peninsula, in the coastal southern part of Portugal, gives this wine a youthful vibrancy that makes it extremely food-friendly.

2011 Prats & Symington Prazo de Roriz ($15)
The Symington family is best known for its port houses, like Graham's and Dow's. But its Douro-based project focuses on table wines, like this peppery, raspberry-scented one.

2013 Álvaro Castro DAC Tinto ($16)
For more than 30 years, Álvaro Castro (now with his daughter Maria) has been making wine using indigenous grapes from Portugal's Dão region. This medium-bodied blend is vivid yet balanced.

EXPLAINING

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Blending Politics and Wine

GAVIN NEWSOM, CALIFORNIA'S LIEUTENANT GOVERNOR, IS ALSO ONE OF NAPA VALLEY'S MOST ACCLAIMED WINERY OWNERS. HERE, HE DESCRIBES HIS PASSION FOR PINOT NOIR AND POLITICS AND REVEALS WHAT HE'LL BE POURING FOR THANKSGIVING.

INTERVIEW BY **RAY ISLE**



Newsom (right) at his eco-minded Odette winery with winemaker Jeff Owens.

Q. You were in the wine business well before you got into politics. What drew you to it?

A. It was a way of connecting with my father [William Newsom, a former judge and the former manager of the Gordon P. Getty Family Trust]. My political advisers would suggest I get a better answer, but it's the truth. Even though he's a third-generation San Franciscan, my father's very European in some ways, and he loves wine. When I was young, he'd often say, "Hey, smell this. Taste this."

Q. Did you ever travel to explore wine with him?

A. We used to go to the medieval horse race, the Palio, in Siena every few years, right when all those crazy Super-Tuscans were becoming popular, Solaia and Sassicaia and Tignanello. I was a teenager, so while everyone on the trip was jumping up and down about the wine, I was drinking my Diet Coke. Then, a few years later, when I was 23, there I was opening a wine store, PlumpJack Wine & Spirits in San Francisco.

Q. How did you evolve from vintner to politician?

A. That wine store is actually the reason I got into politics. When we were applying for our permit, city inspectors came in and slowed everything down because we didn't have a mop sink. I was like, "The whole store is *carpeted*. Why the hell do we need a mop sink?" I was one of those "mad as hell and not gonna take it anymore" guys, and eventually when [Mayor] Willie Brown heard about me, he said, "I'm sick of this guy complaining–I'm gonna make him part of the solution by appointing him to the Parking and Traffic Commission." That was the impetus for my whole political life. That wine store. And that damn mop sink.

Q. Is the sink still there?

A. Yes! Even when I became the mayor of San Francisco, I couldn't change the building code. Twenty years later, that sink is still there, and it's never been used for anything except watering potted plants.

Q. Speaking of water, how is the drought in California affecting wineries?

A. In the southern and central parts of the state, a lot of growers are, I think, very anxious, and understandably so. But it's perverse in some ways because the drought has coincided with the best back-to-back vintages for Napa Valley Cabernets in decades–'12, '13 and '14. Still, even here, if you go into the fifth or sixth year of this kind of megadrought, it's extremely anxiety-inducing. That's one reason why, at our new winery, Odette, we invested quite substantially in what we call a large bathtub. It's a big cistern, right below our vineyard, to capture some of the rain and storm water in the winter.

ALEX FARNUM



Newsom introducing Hillary Clinton at a San Francisco event in 2008.

Q. You make primarily Cabernet, but what other wines do you love?

A. I tend to go through phases. Lately I've been drinking a lot more Pinot Noir, and also Zinfandel. The other night we opened an El Molino Pinot Noir, which I hadn't had in a while–I'd forgotten how racy and wild their Pinots are. And Rafanelli Zinfandel. In the early '90s, Patty Rafanelli used to drop off the wine herself at my store. But she's tough–I got in trouble with her one time when her wine ended up on our list at PlumpJack Café, and she'd sold it only to the store. I learned from that! It's one thing to have the Alcoholic Beverage Control people come down on you, but they're nothing compared to Patty.

Q. What's your plan for Thanksgiving?

A. Not surprisingly, I'm usually in charge of the wine. But we always try to concentrate on a specific type. Last year was Châteauneuf-du-Pape, which I think is actually the perfect Thanksgiving wine–it has that peppery ripeness that matches so well with a range of spices. But two years ago, I was going through a Burgundy phase, and that was great, too. I pulled out two bottles of Dujac and, of course, everyone loved me. This year, I don't know. But if I knew this was my last Thanksgiving ever, I'd definitely be pulling out some old Cheval Blancs.

Q. You're friends with John Hickenlooper, the governor of Colorado, who was originally a craft-beer maker. Do you ever debate which is better, wine or beer?

A. No, because it's not a contest! It's not even an interesting debate. But despite the, let's say, obvious inferiority of John's product versus wine, I do admire the baseline experience of running a brewery. We both think running a bar or restaurant should be a requirement before you take a political position. It's the best training in the world.

Cost of the mop sink that the city of San Francisco required Newsom to install in his first wine store:

$27,000

Number of times it's ever been used for a mop:

0

7 wines to try now

2014 HONIG SAUVIGNON BLANC ($17)
"This crisp, affordable California bottling, from a family-owned producer in Napa Valley, reminds me of the dry Italian white wines I love."

2013 FINCA VIÑOA ($20)
"Indigenous grapes such as Treixadura and Godello go into this aromatic white from the little-known Ribeiro region in northern Spain. It's great if seafood is on the Thanksgiving menu—or any time."

2013 GREGORY GRAHAM CARNEROS CHARDONNAY ($30)
"I think Thanksgiving is the perfect occasion to break open a buttery, oaky Chardonnay from California. Gregory Graham's luscious version, from Sonoma County's acclaimed Sangiacomo vineyard, is a total crowd-pleaser. It always seems to disappear from our house before I've even realized it's open."

2012 PALI RIVIERA PINOT NOIR, SONOMA COAST ($19)
"With this concentrated wine, Pali overdelivers at a good price. I like it whenever I want a Pinot that has a little more punch."

2011 FAMILLE PERRIN LES CORNUDS VINSOBRES ($22)
"The family that owns the great Château de Beaucastel also makes this Rhône Valley red blend. It's bold and rich and, at a quarter the price, not a bad substitute for Beaucastel itself."

2013 ANTHILL FARMS SONOMA COAST PINOT NOIR ($40)
"This winery is one of the best of the newer Sonoma producers, definitely one to put on your radar. Their Pinots always walk an amazingly fine line between richness and real delicacy."

2012 DOMAINE DU GALET DES PAPES CHÂTEAUNEUF-DU-PAPE ($43)
"This wine brings back memories of my last trip to the Rhône Valley; we couldn't drink enough of it. It's silky and rich, with plenty of red berry fruit and that classic 'garrigue' character—evoking the wild herbs that grow on the Rhône hillsides."

TODD HEISLER/THE *NEW YORK TIMES*/REDUX



FALL SALAD WITH SHERRY VINAIGRETTE (P. 156)

CHEF TYLER FLORENCE'S FIRST HOLIDAY AT HOME



THE CHEF AND CULINARY EMPIRE BUILDER IS FINALLY PREPARING THE THANKSGIVING MEAL AFTER YEARS OF CEDING IT TO HIS MOTHER-IN-LAW. TO HONOR BOTH THEIR TRADITIONS, HE'S COMBINING HER FAMILY RECIPES WITH HIS OWN.

BY DANIEL DUANE / PHOTOGRAPHS BY JOHN KERNICK

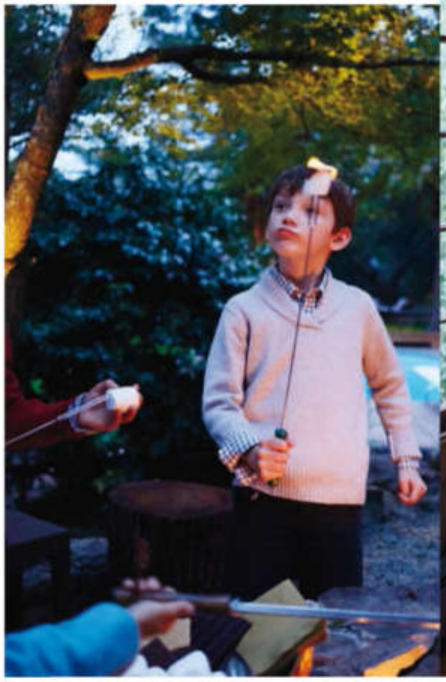






TYLER PREPS ROASTED ONION DIP (P. 156) TO SERVE WITH HOMEMADE CHIPS (P. 136).







ABOVE: HAYDEN FLORENCE AND HIS MOM, TOLAN. RIGHT: DOROTHY FLORENCE. TOP RIGHT: TOLAN'S MOM.









WHEN I FELL IN LOVE with my wife, Tolan," says chef Tyler Florence, "it just *worked* for a lot of reasons." Near the top of that list was Thanksgiving at Tolan's mother's house, in Mill Valley, California. "Marjorie has the most elegant entertaining style," Tyler says. "For Thanksgiving she always roasted an amazing turkey, there was always a roaring fire in the fireplace and a lot of her dishes were, like, Great-Grandma So-and-So's fried corn."

Mrs. Moss, however, was less accommodating on one aspect of Thanksgiving. According to Tolan, "When Tyler and I got married, Mom basically said to him, 'Welcome to the family. You can have any holiday you want, but you will *never* host Thanksgiving.'"

So that's how it went, even after Tyler and Tolan moved from New York to Mill Valley and got to work transforming his TV stardom into a culinary empire. That empire now includes Wayfare Tavern, in San Francisco, and El Paseo, a Mill Valley steakhouse, plus a kitchenware store, wines and even a social media app.

Mrs. Moss's Thanksgivings were a steadying influence. "I have a big family," says Tolan. "I have a lot of brothers. Like, it's kind of hard to say how many. I have one full brother, a stepbrother, two foster brothers whom my parents ended up adopting and some other brothers who basically just lived with us when their parents went through hard times, so they're like family to me now." Mrs. Moss welcomed a constant stream of newcomers, too, like Cecilia Chang, the legendary restaurateur. (Says Chang, "Tyler and Tolan, they always tell me, 'Cecilia, you are like family.'") "It went from two tables to three to 35 people, until all the chairs barely fit," Tyler says. "So I said to Marjorie, 'If Thanksgiving ever feels like it's getting too big…' She looked me in the eye and said, 'You'll have to pry Thanksgiving from my cold, dead hands.'"

Last year, Tyler and Tolan bought a 6,300-square-foot house on five wooded acres with five goats, a dozen chickens, two rabbits, nine beehives, an orchard—and a bomb shelter. ("It'll make a great wine cellar someday!" says Tolan.) Shortly after moving in, they got a call. Says Tyler, "Marjorie was ready to pass the torch, but she wanted to be sure we could handle it. And look, I'm a chef. I've cooked hundreds of Thanksgiving meals. And Tolan is a professional event planner. But we were like, 'Wow, OK, Marjorie. We'll give it our best shot.'"

Of course, Tyler had his own notions about Thanksgiving, borne of his South Carolina upbringing. "My grandmother kept a coffee can of bacon grease by the stove; my grandfather smoked his own hams," he says. "Thanksgiving is all about that deep emotional connection to food that takes you to a place where you feel beyond comfortable." He has also built his culinary career around a passion for reinventing American comfort foods.

Take the dip Tyler now makes for Thanksgiving: He roasts onions whole, scoops out the caramelized insides, chops them up and mixes them with sour cream, mayonnaise and seasonings, then spoons them into the onion shells (p. 156). Or his turkey. "The Norman Rockwell idea is a big hang-up," he says. "Putting a 14-pound bird in an oven for four hours is like putting half a cow in there expecting perfect filet mignon." His solution is spatchcocking—splitting the bird and forcing it flat—then roasting it for less than two hours with polenta under the skin (p. 136).

This is not to say that he's jettisoned all of Mrs. Moss's traditions. "We have a couple of dishes that Tyler doesn't think are the best, like my great-grandmother's fried corn from a can," says Tolan. "But we still make that one no matter what."

FOOD STYLIST: VIVIAN LUI; STYLE EDITOR: SUZIE MYERS



CREAMED KALE

SWEET POTATOES WITH TOASTED MARSHMALLOW SWIRLS

Sweet Potatoes with Toasted Marshmallow Swirls

Active **1 hr;** Total **2 hr**
Serves **10 to 12**

- **6 medium sweet potatoes (4 lbs.), scrubbed but not peeled**
- **Extra-virgin olive oil**
- **Sea salt**
- **1 cup pecans**
- **1 cup fresh orange juice**
- **¾ cup honey**
- **¾ cup packed light brown sugar**
- **¾ cup granulated sugar**
- **½ cup light corn syrup**
- **¼ cup water**
- **2 large egg whites**
- **¼ tsp. cream of tartar**

1. Preheat the oven to 400°. Prick the potatoes all over with a fork and put them on a rimmed baking sheet. Brush with olive oil and season with salt. Bake the potatoes for about 1 hour, until tender.

2. Meanwhile, spread the pecans in a pie plate and toast in the oven until golden and fragrant, about 7 minutes. Let cool, then coarsely chop.

3. In a medium saucepan, combine the orange juice with the honey and brown sugar and bring just to a boil, stirring to dissolve the sugar. Let the honey syrup cool.

4. In another medium saucepan, combine the granulated sugar with the corn syrup and water and cook over moderate heat, stirring occasionally, until the sugar syrup registers 240° on a candy thermometer.

5. In a stand mixer fitted with the whisk, beat the egg whites with the cream of tartar at medium speed until soft peaks form. Turn the machine to medium-high and drizzle the hot sugar syrup into the egg whites in a very thin stream down the side of the bowl; beat until stiff peaks form and the marshmallow is cool. Scrape the marshmallow into a pastry bag fitted with a medium straight tip.

6. Cut off and discard the ends of the warm potatoes, then cut them crosswise into 2- to 3-inch sections. Arrange on a platter. Spoon some of the honey syrup over the potatoes and on the platter. Pipe the marshmallow topping onto the potatoes and, using a kitchen torch, lightly toast the tops. Alternatively, you can pipe the marshmallow onto a greased foiled-lined baking sheet and broil, then use a cake spatula to transfer onto each sweet potato section. Sprinkle the pecans over the top and serve.

MAKE AHEAD The honey syrup can be refrigerated overnight. Bring to room temperature before using. The roasted potatoes can be refrigerated overnight and reheated before proceeding.



ROAST TURKEY WITH POLENTA STUFFING (P. 136)



ROASTED BEETS WITH BEET GREEN SALSA VERDE

Creamed Kale

Active **40 min;** Total **1 hr 15 min**
Serves **10 to 12**

- **3½ lbs. Tuscan kale, 4 leaves left whole, the rest stemmed and chopped**
- **¼ cup plus 1 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**
- **2 Tbsp. unsalted butter**
- **2 white onions, finely chopped**
- **1½ cups heavy cream**
- **1 Tbsp. honey**

1. Preheat the oven to 350°. On a large baking sheet, rub the whole kale leaves with 1 tablespoon of the olive oil and season with salt and pepper. Bake for about 15 minutes, until crispy. Let cool.

2. Meanwhile, in a large pot, melt the butter in the remaining ¼ cup of olive oil. Add the onions, season with salt and cook over moderately high heat, stirring occasionally, until softened and just starting to brown, 8 to 10 minutes. Add the chopped kale and cook, stirring occasionally, until wilted, about 5 minutes. Add the cream and honey and bring to a simmer. Cover and cook over moderate heat, stirring occasionally, until the kale is very tender and coated in a thick sauce, 35 to 40 minutes.

3. Transfer half of the creamed kale to a food processor and puree until nearly smooth. Stir the puree into the pot and season with salt and pepper. Transfer the creamed kale to a serving bowl. Top with the crispy kale leaves and serve.

Roasted Beets with Beet Green Salsa Verde

Active **30 min;** Total **1 hr 30 min**
Serves **10 to 12**

- **2¼ lbs. small or medium beets, scrubbed**
- **1 lb. fresh ricotta cheese**
- **Sea salt and pepper**
- **½ cup extra-virgin olive oil**
- **¼ cup sherry vinegar**
- **2 cups beet greens, halved lengthwise and very thinly sliced crosswise into ribbons**
- **½ cup minced beet green stems**
- **½ red onion, finely chopped**
- **½ cup chopped dill, plus sprigs for garnish**
- **½ cup pomegranate seeds**

1. Preheat the oven to 400°. Wrap the beets in foil and transfer to a rimmed baking sheet. Bake for about 1 hour, until tender when pierced. Unwrap and let cool.

2. Spread the ricotta on a platter. Cut the beets into chunks and arrange on the cheese. Season lightly with sea salt.

3. In a medium bowl, whisk the oil with the vinegar. Add the beet greens and stems, the onion and chopped dill and mix well. Season the salsa verde with sea salt and pepper and spoon over the beets. Scatter the pomegranate seeds on top, garnish with dill sprigs and serve.

MAKE AHEAD The roasted beets can be refrigerated for 2 days. Return to room temperature before serving.



THE LEGENDARY CECILIA CHANG, A FAMILY FRIEND

Roast Turkey with Polenta Stuffing

PAGE 135

Active **2 hr;** Total **5 hr**
Serves **10 to 12**

Instead of roasting a whole bird, Florence spatchcocks the turkey (removing the backbone and cracking the breastbone so the bird lays flat) to ensure that it cooks evenly. Ask your butcher to do this for you. You can gently prop up the turkey on a platter for a traditional presentation at the table.

STUFFING

- **6 cups water**
- **6 cups turkey or chicken stock or low-sodium broth**
- **¼ cup extra-virgin olive oil**
- **2 lbs. sweet Italian sausage, casings removed and meat crumbled**
- **2 cups finely chopped onion (1 large onion)**
- **1 cup finely diced carrot (2 medium carrots)**
- **1 cup finely diced celery (3 celery ribs)**
- **Kosher salt and black pepper**
- **½ lb. mixed mushrooms, such as oyster and cremini, quartered**
- **3 cups fine polenta (not instant)**
- **6 thyme sprigs**
- **4 sage sprigs**
- **2 bay leaves**
- **1½ cups freshly grated Parmigiano-Reggiano cheese**

TURKEY

- **8 thyme sprigs**
- **6 sage sprigs**
- **One 14- to 16-lb. turkey, butterflied**
- **Extra-virgin olive oil, for brushing**
- **Kosher salt and pepper**

1. Make the stuffing In a medium saucepan, bring the water and stock just to a simmer over moderately high heat. Keep hot over very low heat.

2. In a large pot, heat the olive oil. Add the sausage and cook over moderately high heat, breaking up the meat with a wooden spoon, until browned and just cooked through, about 8 minutes. Using a slotted spoon, transfer the sausage to a bowl.

3. Add the onion, carrot, celery and a generous pinch of salt to the pot and cook over moderate heat, stirring occasionally, until softened and just starting to brown, about 8 minutes. Add the mushrooms and a generous pinch of salt and cook, stirring occasionally, until tender, about 8 minutes.

4. Return the sausage to the pot, then stir in the polenta, thyme, sage and bay leaves. Very gradually stir in the hot stock and bring to a boil. Simmer over moderately low heat, stirring frequently, until the polenta is tender and thick, 45 to 50 minutes. Pick out and discard the thyme, sage and bay leaves. Stir in the cheese and season the polenta with salt and pepper.

5. Spoon 3 cups of the polenta into a food processor and puree until smooth. Transfer to a bowl and let cool slightly. Scrape the remaining polenta dressing into a large baking dish, cover with foil and keep at room temperature.

6. Prepare the turkey Preheat the oven to 425°. Set a flat rack on a large rimmed baking sheet and spread the thyme and sage sprigs on it. Run your fingers under the turkey's breast and thigh skin to loosen it, then stuff the pureed polenta under the skin. Brush the turkey with olive oil and season with salt and pepper. Place on the rack breast side up and let stand at room temperature for 45 minutes.

7. Roast the turkey for about 1 hour and 40 minutes, until an instant-read thermometer inserted in the thickest part of the breast registers 155° and in the thickest part of the thigh registers 165°. Transfer to a carving board and let rest in a warm place for 30 minutes.

8. Meanwhile, in the oven, warm the polenta dressing in the baking dish for 20 minutes. Carve the turkey; serve with the dressing.

MAKE AHEAD The recipe can be prepared through Step 5 and refrigerated overnight. Rewarm the pureed polenta before stuffing under the skin, adding water to thin it slightly if necessary. Reheat the polenta dressing before serving.

Herbed Potato Chips

PAGE 132

Total **45 min;** Serves **10 to 12**

- **3 large baking potatoes, scrubbed and patted dry**
- **Grapeseed oil, for frying**
- **4 sage sprigs**
- **3 rosemary sprigs**
- **3 thyme sprigs**
- **2 parsley sprigs**
- **Kosher salt**

1. Using a mandoline, very thinly slice the potatoes crosswise into a large bowl. Cover with cold water and swish to rinse off the starch; drain. Repeat the rinsing until the water is clear. Transfer the potato slices to a paper towel–lined baking sheet and pat thoroughly dry.

2. In a large pot, heat 3 inches of oil to 360°. Add the sage, rosemary, thyme and parsley sprigs to the hot oil and fry, stirring, until crisp, 1 to 2 minutes. Using a slotted spoon, transfer the herbs to paper towels to drain.

continued on p. 156



5 CALIFORNIA WINE PICKS

This fall, Tyler Florence released his newest wines, Blending Sessions, sourcing grapes from all around Sonoma County. Here, his Meritage and four other California wines for the Thanksgiving table. –MEGAN KRIGBAUM

2013 BROADSIDE WILD FERMENT CHARDONNAY ($20)

Every morning, a cooling fog rolls off the Pacific into the Central Coast's Edna Valley. The grapes get nice and ripe with the afternoon sun but retain a fresh acidity thanks to the fog, which means wines like this one have fantastic balance.

2014 TREFETHEN DRY RIESLING ($25)

Napa's not really known for Riesling, but the Trefethen family has been growing it in the Valley for more than 40 years. This wine is consistently impressive, with fragrant green-tea notes and ripe fruit.

2013 MATTHIASSON NAPA VALLEY WHITE WINE ($40)

Winemaker Steve Matthiasson blends his Sauvignon Blanc with Italian varieties Ribolla Gialla and Friulano from Napa's tiny and beloved Vare Vineyard. The resulting wine is layered with alluring citrus and tropical flavors.

2013 TYLER FLORENCE BLENDING SESSIONS CALIFORNIA MERITAGE ($25)

It's unsurprising that Tyler Florence's favorite part of winemaking is blending–it's most like cooking. His Sonoma Meritage is mainly Malbec, which gives the wine its deep black-berry fruit and spice.

2013 BEDROCK WINE CO. HERITAGE RED BEDROCK VINEYARD ($45)

This craggy, 120-year-old vineyard in Sonoma was planted with a smattering of 24 different varieties. Morgan Twain-Peterson blends them all into this vibrant, fresh, raspberry-inflected wine.

THANKSGIVING: THE PLENTY PROJECT



THE F&W TEST KITCHEN'S **JUSTIN CHAPPLE** AND **KAY CHUN** CREATE AN ASTONISHING HOLIDAY MENU, THEN TURN THE INGREDIENT SCRAPS—BEET PEELS, BREAD CRUSTS, RADISH GREENS—INTO AN INGENIOUS ARRAY OF DELICIOUS DISHES.

PRODUCED BY **SARAH DiGREGORIO** PHOTOGRAPHS BY **CON POULOS**



FOOD STYLIST: SIMON ANDREWS; STYLE EDITOR: SUZIE MYERS. OPPOSITE: ROASTING PAN BY MAUVIEL

PORCHETTA-SPICED TURKEY
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ESCAROLE-AND-BEET SALAD
P. 142

CARAMELIZED VEGETABLES WITH DIJON BUTTER
P. 147

When making the F&W Test Kitchen's luxurious holiday menu, put aside all the ingredient scraps for the inventive Scrapbook recipes.

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SMOKED TROUT–CARAWAY RILLETTES P. 142

Trivet from A+R; bowl with radishes by Tom Dixon.



SPICY QUICK-PICKLED RADISHES
P. 142

CHICKEN LIVER PÂTÉ WITH GREEN PEPPERCORNS
P. 142

Smoked Trout–Caraway Rillettes

PAGE 140

Total **15 min;** Makes **2½ cups**

Labneh is yogurt that's been strained to remove all the whey, resulting in a thick, creamy fresh cheese. Here, it provides the base for a light and tangy smoked trout spread.

Save the trout skins for the crisps on p. 154.

1½ cups labneh
2 Tbsp. minced shallot
3 Tbsp. extra-virgin olive oil
2 tsp. caraway seeds
3 thinly sliced scallions, plus more for garnish
Kosher salt and pepper
4 smoked trout fillets (12 oz.), skinned, meat flaked into large pieces
Spicy Quick-Pickled Radishes (right) and rye crackers, for serving

In a medium bowl, combine the labneh, shallot, olive oil, caraway seeds and the 3 sliced scallions; season with salt and pepper and mix well. Gently fold in the flaked trout. Garnish the rillettes with scallions and serve at room temperature with pickled radishes and rye crackers. *—Kay Chun*

MAKE AHEAD The rillettes can be refrigerated for 2 to 3 days and brought to room temperature before serving.

Chicken Liver Pâté with Green Peppercorns

PAGE 141

Total **40 min plus overnight soaking;** Makes **2½ cups**

1 lb. chicken livers, well trimmed
2 cups whole milk
3 Tbsp. extra-virgin olive oil
1 small onion, thinly sliced
Small sage leaves
2 garlic cloves, thinly sliced
Kosher salt and pepper
2 Tbsp. bourbon
3 Tbsp. fresh lemon juice
2 sticks unsalted butter, at room temperature
2 Tbsp. chopped brined green peppercorns, plus 1 Tbsp. brine from the jar
Rye crackers, for serving

1. In a bowl, refrigerate the livers in the milk overnight.

2. Drain and rinse the livers; pat dry. In a large nonstick skillet, heat 2 tablespoons of the olive oil. Add the onion and 5 sage leaves and cook over moderate heat until deep golden, about 8 minutes. Stir in the garlic and cook for 1 minute. Scrape the mixture into a food processor.

3. In the same skillet, heat the remaining 1 tablespoon of oil. Season the livers with salt and pepper and cook over moderately high heat, turning once, until golden, 2 minutes. Add the bourbon; cook until almost evaporated and the livers are barely pink inside, 1 minute.

4. Add the livers to the food processor and add the lemon juice; pulse to finely chop. With the machine on, add the butter, 1 tablespoon at a time, until the pâté is very smooth. Stir in the green peppercorns and brine. Season with salt and pepper.

5. Transfer the pâté to 2 bowls. Cover and refrigerate until chilled. Garnish with sage and serve with rye crackers. *—KC*

Spicy Quick-Pickled Radishes

PAGE 141

Total **15 min plus cooling** Makes **1 quart**

Pickling with dill, garlic and chiles tones down the radishes' harshness while making them nicely herbal and aromatic.

Save the radish greens for the pesto on p. 151.

1 lb. radishes with fresh leafy greens, halved lengthwise
12 dill sprigs
1½ cups distilled white vinegar
5 garlic cloves, crushed
5 chiles de árbol, halved
3 Tbsp. kosher salt
1 Tbsp. sugar

1. Pack the radishes and dill into a heatproof 1-quart jar.

2. In a small saucepan, combine the vinegar, garlic, chiles, salt, sugar and ½ cup of water and bring to a boil, stirring to dissolve the sugar. Pour the hot brine over the radishes and let cool to room temperature. Serve at room temperature or chilled. *—KC*

MAKE AHEAD The pickled radishes can be refrigerated in the brine for 3 days.

Escarole and Golden Beet Salad with Toasted Hazelnuts

Total **45 min;** Serves **12**

Escarole is one of the best greens to use in holiday salads; it's hardy and doesn't wilt as soon as it's dressed.

Save the dark green outer escarole leaves for the Thai salad on p. 162; save the beet peels for the caraway-roasted pork on p. 155.

1 cup hazelnuts
1 medium shallot, minced
¼ cup Champagne vinegar
2 tsp. honey
2 tsp. Dijon mustard
⅓ cup extra-virgin olive oil
Kosher salt and pepper
Two 1¼-lb. heads of escarole, white and light green leaves only, torn
½ lb. small golden beets, peeled and very thinly sliced or julienned
¾ cup snipped chives

1. Preheat the oven to 375°. Spread the hazelnuts in a pie plate and bake for 10 to 12 minutes, until fragrant and lightly browned. Transfer the hazelnuts to a kitchen towel and rub them together in the towel to release the skins. Let the hazelnuts cool, then coarsely chop.

2. In a serving bowl, whisk the shallot with the vinegar, honey and mustard. Gradually whisk in the olive oil and season the dressing with salt and pepper. Add the escarole, beets, chives and toasted hazelnuts and toss well. Season with salt and pepper, toss again and serve. *—Justin Chapple*



Bowls by Blackcreek Mercantile & Trading Co.; tumblers by Nason Moretti from TableArt.

ESCAROLE AND GOLDEN BEET SALAD WITH TOASTED HAZELNUTS

"I PAN-ROAST LEMON HALVES SO THEY CARAMELIZE, THEN LET GUESTS SQUEEZE THEM OVER FOOD FOR A BURST OF FLAVOR."

KAY CHUN, F&W TEST KITCHEN

WHOLE-GRAIN STUFFING WITH MUSTARD GREENS, MUSHROOMS AND FONTINA
P. 147

PORCHETTA-SPICED TURKEY WITH PAN GRAVY
P. 146

Wineglasses by Billy Cotton from March; gravy boat from Replacements; flatware by Mepra from TableArt.

FAVORITE THANKSGIVING WINES

F&W's Megan Krigbaum picks six across a spectrum of styles.

1

SPARKLING

2012 Argyle Vintage Brut ($28)
A blend of Pinot Noir and Chardonnay from top AVAs in the Willamette Valley, this sparkling wine is fresh, tart and slightly nutty. That combination makes it great with all kinds of starters, from lighter salads to rich chicken liver pâté, as well as with turkey.

2

SAUVIGNON BLANC

2014 Hedges C.M.S. Sauvignon Blanc ($15)
This Washington state Sauvignon Blanc is blended with 15 percent Chardonnay. It adds texture and weight that help the wine work with the extremes in this meal, from the tangy cranberry sauce to the creamy mashed potatoes.



3

PINOT GRIS

2014 The Four Graces Willamette Valley Pinot Gris ($20)

This wine is so perfectly juicy, it can hold sway throughout the meal. The Four Graces has such a strong commitment to sustainability that it leaves half its property unfarmed, which means the vineyards are full of wildlife.

4

PINOT NOIR

2013 Lutum Bien Nacido Vineyard Pinot Noir ($50)

Winemaker Gavin Chanin is making a name for himself with Pinot Noir from outstanding vineyards in Santa Barbara and Sonoma counties. This fragrant, foresty, berried Pinot is wonderful with an autumnal meal.

5

CABERNET FRANC

2012 Lang & Reed Two-Fourteen Cabernet Franc ($48)

John Skupny was one of the first California winemakers to see Cabernet Franc as more than a blending grape. This wine has deep, dark berry notes and a surprising acidity that helps it pair with just about anything.

6

RED BLEND

2013 Tablas Creek Patelin de Tablas ($20)

This California take on a Rhône-style blend comes from a top Paso Robles producer. Syrah adds smoky, peppery notes; Grenache, a real brightness that's fantastic with a substantial holiday meal.

Porchetta-Spiced Turkey with Pan Gravy

COVER + PAGE 144

Active **1 hr;** Total **3 hr 15 min plus overnight marinating**
Serves **12**

Porchetta, the fennel-scented, crackly skinned Roman pork roast, is the inspiration for this succulent turkey.

Save the turkey carcass for the bouillon cubes on p. 152.

- **3 Tbsp. fennel seeds**
- **7 garlic cloves, minced**
- **2 Tbsp. chopped oregano plus 3 oregano sprigs**
- **1 Tbsp. chopped sage**
- **1 Tbsp. chopped rosemary**
- **1 Tbsp. chopped thyme**
- **1 tsp. coarsely ground black pepper**
- **2 tsp. finely grated lemon zest plus 1 Tbsp. fresh lemon juice**
- **½ tsp. crushed red pepper**
- **1 stick plus 3 Tbsp. unsalted butter, at room temperature**
- **One 12-lb. turkey**
- **2 Tbsp. extra-virgin olive oil**
- **Kosher salt and pepper**
- **¼ cup all-purpose flour**
- **4 cups low-sodium chicken broth**
- **2 Tbsp. chopped parsley**
- **Caramelized lemon halves, for garnish (see Note)**

1. In a bowl, blend the fennel seeds, garlic, chopped oregano, sage, rosemary, thyme, coarsely ground black pepper, lemon zest and crushed red pepper with 1 stick of the butter.

2. Put the turkey on a rack set over a flameproof roasting pan. Using your fingertips and starting at the neck end, carefully loosen the skin over the breast. Spread all but 2 tablespoons of the spiced butter under the skin in an even layer over the breast. Spread the remaining 2 tablespoons of spiced butter all over the skin. Refrigerate the turkey uncovered overnight.

3. Preheat the oven to 425°. Rub the olive oil all over the turkey and season with salt and pepper. Roast for about 1 hour and 45 minutes, until the turkey is golden and an instant-read thermometer inserted in the inner thigh registers 160°.

4. Transfer the turkey to a cutting board. Carefully tilt the turkey and pour the cavity juices into a medium bowl. Let the turkey rest for 30 minutes.

5. Meanwhile, pour off all but ¼ cup of fat from the roasting pan. Add the flour and set the roasting pan over low heat. Cook, stirring, until the flour is golden, 1 to 2 minutes. Stir in the broth, turkey cavity juices and oregano sprigs and bring to a simmer, scraping up any browned bits. Cook until thickened, 4 to 5 minutes. Whisk in the remaining 3 tablespoons of butter and the lemon juice and season with salt and pepper. Strain the gravy into a gravy boat and stir in the parsley.

6. Carve the turkey and serve with the pan gravy and caramelized lemon halves. *—KC*

NOTE To caramelize lemon halves, sear them cut side down in a hot cast-iron skillet until browned, about 3 minutes.



Mashed Potatoes with Parmesan Cream

Active **30 min;** Total **1 hr**
Serves **12**

For the fluffiest mashed potatoes, be sure to put them through a ricer while still warm.

Save the potato peels for the tortilla on p. 160.

- **6 lbs. large Yukon Gold potatoes—scrubbed, peeled and cut into large chunks**
- **Kosher salt and pepper**
- **1½ sticks unsalted butter**
- **1½ cups heavy cream**
- **1½ cups whole milk**
- **1¼ cups freshly grated Parmigiano-Reggiano cheese**

1. In a pot, cover the potatoes with water; bring to a boil. Add a generous pinch of salt and simmer over moderate heat until tender, 20 minutes. Drain.

2. Meanwhile, in a saucepan, combine the butter, cream and milk; bring to a simmer. Add the cheese and let stand for 1 minute; whisk until smooth.

3. Pass the warm potatoes through a ricer into the pot. Fold in the Parmesan cream. Season generously with salt and pepper and serve. *—JC*

MAKE AHEAD The potatoes can be refrigerated for up to 3 days. Reheat gently, adding tablespoons of milk if too thick.

HAND-FORGED COPPER SPOON BY CHRISTOPHER MIANO



Sautéed Collard Greens with Pepperoni

Total **45 min;** Serves **12**

Collards are often paired with bacon, but spicy pepperoni is a fun, tasty twist.

Save the stems for braising with cumin and chile (p. 153).

- **⅓ cup extra-virgin olive oil**
- **6 oz. pepperoni, julienned**
- **2 large shallots, thinly sliced**
- **6 garlic cloves, thinly sliced**
- **4 lbs. collard greens, stemmed and coarsely chopped**
- **Kosher salt and pepper**
- **3 Tbsp. fresh lemon juice**

1. In a pot, heat the olive oil. Add the pepperoni, shallots and garlic and cook over moderately high heat, stirring, until the shallots are softened, 3 to 5 minutes. Add the collard greens in large handfuls, stirring and letting each handful wilt slightly before adding more.

2. When all of the collards have wilted, add ¼ cup of water and a generous pinch of salt. Cook over moderately high heat, stirring occasionally, until the greens are crisp-tender and most of the liquid has evaporated, about 10 minutes. Stir in the lemon juice and season with salt and pepper. Transfer to a bowl and serve. —*JC*

MAKE AHEAD The cooked collard greens can be refrigerated overnight.

Caramelized Vegetables with Dijon Butter

Active **40 min;** Total **1 hr 20 min** Serves **12**

Carrots, fennel and beets get a double dose of mustard butter: first, to bake in the flavor before roasting, and again at the very end, for a rich, pungent finish.

Save the beet peels for the caraway-roasted pork on p. 155.

- **1 stick unsalted butter, at room temperature**
- **3 Tbsp. Dijon mustard**
- **1 Tbsp. coriander seeds, crushed in a mortar**
- **Kosher salt and pepper**
- **1½ lbs. carrots, scrubbed and halved lengthwise**
- **3 fennel bulbs (1½ lbs.), cut into 1-inch-thick wedges**
- **1½ lbs. beets, peeled and cut into 1-inch-thick wedges**
- **Kosher salt and pepper**
- **2 Tbsp. chopped dill**

1. Preheat the oven to 425°. In a bowl, mix 6 tablespoons of the butter with 2 tablespoons of the mustard and the coriander. Season with salt and pepper.

2. On a large rimmed baking sheet, combine the carrots and fennel. On another large rimmed baking sheet, arrange the beets. Dollop the butter over the vegetables on each baking sheet and season with salt and pepper. Toss and rub to evenly coat. Roast for about 40 minutes, stirring occasionally and rotating the sheets halfway through, until the vegetables are tender and caramelized.

3. Meanwhile, in a small bowl, mix the remaining 2 tablespoons of butter and 1 tablespoon of mustard. Dollop the butter over the warm vegetables and toss to evenly coat. Transfer the vegetables to a serving platter and garnish with the dill. —*KC*

Whole-Grain Stuffing with Mustard Greens, Mushrooms and Fontina

Active **1 hr;** Total **2 hr 30 min** Serves **12**

This stuffing is substantial enough to double as a vegetarian main dish (just substitute mushroom broth or water for the chicken stock).

Save the bread crusts for the bacon-and-egg stir-fry on p. 160.

- **4 Tbsp. unsalted butter, plus more for greasing**
- **1 cup farro**
- **1 lb. whole-wheat bread, crusts removed, bread cut into 1-inch dice (8 cups)**
- **¼ cup extra-virgin olive oil**
- **3 leeks, light green and white parts only, thinly sliced**
- **6 garlic cloves, finely chopped**
- **1 lb. mustard greens, stemmed and coarsely chopped (12 packed cups)**
- **Kosher salt and pepper**
- **1 lb. cremini mushrooms, quartered**
- **1½ cups chicken stock or low-sodium chicken broth**
- **1 Tbsp. fresh lemon juice**
- **3 large eggs, beaten**
- **3 scallions, thinly sliced**
- **2 cups shredded Italian Fontina cheese (6 oz.)**

1. Preheat the oven to 400°. Butter a 4-quart baking dish.

2. In a medium saucepan of salted boiling water, cook the farro until al dente, about 20 minutes. Drain well; transfer to a very large bowl.

3. Meanwhile, spread the bread on a large baking sheet and toast until golden and crisp, about 15 minutes. Transfer to the bowl.

4. In a large nonstick skillet, melt 2 tablespoons of the butter in 2 tablespoons of the olive oil. Add the leeks and garlic and cook over moderate heat, stirring occasionally, until softened, about 8 minutes. Stir in the mustard greens in batches and cook until wilted. Season with salt and pepper. Add the vegetables to the bowl.

5. In the same skillet, melt 1 tablespoon of the butter in 1 tablespoon of the olive oil. Add half of the mushrooms and season with salt and pepper. Cook over moderately high heat, stirring, until golden, about 3 minutes. Transfer to the bowl. Repeat with the remaining 1 tablespoon of butter, 1 tablespoon of oil and mushrooms.

6. Add the stock, lemon juice, eggs, scallions and 1 cup of the cheese to the bowl and mix well. Transfer the stuffing to the prepared baking dish and cover with foil. Bake for 40 minutes. Scatter the remaining cheese on top and bake uncovered for 25 to 30 minutes longer, until golden. —*KC*

MAKE AHEAD The assembled stuffing can be covered and refrigerated overnight.



APPLE-AND-PEAR GALETTE WITH WALNUT STREUSEL
P. 158

Round butcher block by Blackcreek Mercantile & Trading Co.



GRAPEFRUIT CORNMEAL CAKE P. 160

Charger from Calvin Klein; napkins by Fog Linen.



RADISH GREENS →

Bright, fresh radish greens have some bite, but they're milder than you might expect. Use them in salads, soups, salsa verde or anywhere you want a lightly pungent hit of flavor.

THANKSGIVING SCRAPBOOK

THE RECIPES HERE USE UP THE SCRAPS FROM OUR HOLIDAY MENU—BUT THEY'RE TERRIFIC AT ANY TIME OF YEAR, WHEN ANY COOKING PROJECT GENERATES PEELS, GREENS AND CRUSTS.



RADISH-GREENS PESTO

This vibrant pesto is more peppery than the traditional one made with basil.

Spaghetti with Radish-Greens Pesto

Active **20 min;** Total **30 min**
Serves **4**

You can use radish tops here, or any other slightly pungent greens such as watercress, arugula or mustard.

- **2 garlic cloves, crushed**
- **Greens from 1 big bunch of radishes (8 loosely packed cups), chopped**
- **¼ cup parsley leaves**
- **¾ cup roasted salted pumpkin seeds (3 oz.), plus more for garnish**
- **¾ cup extra-virgin olive oil**
- **1 cup freshly grated Parmigiano-Reggiano cheese, plus more for garnish**
- **Kosher salt and pepper**
- **12 oz. spaghetti**
- **2 Tbsp. fresh lemon juice**

1. In a food processor, combine the garlic, greens, parsley leaves and the ¾ cup of pumpkin seeds; pulse until finely chopped. With the machine on, slowly drizzle in the olive oil. Stir in the 1 cup of cheese. Season with salt and pepper.

2. In a pot of salted boiling water, cook the spaghetti until al dente. Drain, reserving 1 cup of the pasta water. Return the pasta to the pot. Add the pesto, lemon juice and ½ cup of the pasta water. Season with salt and pepper and toss over low heat until coated, about 2 minutes; add more pasta water if a thinner consistency is desired.

3. Transfer the pasta to bowls and garnish with pumpkin seeds and cheese. *—KC*

WINE Lively medium-bodied white: 2014 Frenzy Marlborough Sauvignon Blanc.



"THESE CUBES ARE MY SECRET WEAPON FOR INTENSIFYING THE FLAVOR IN SAUCES, SOUPS OR STEWS."

KAY CHUN, F&W TEST KITCHEN

TURKEY CARCASS → TURKEY BOUILLON

These supercharged cubes of stock are great to keep on hand for adding flavor to pasta dishes, thinning out sauces and enriching grain pilafs.

Turkey Bouillon Cubes

Active **30 min;** Total **1 hr 20 min**
Makes **12**

If you have any carved-clean turkey legs, roasted wing tips, or leftover neck, heart or gizzard, add them to the pot. Toss in any leftover stubs of vegetables, herbs or parsley stems as well.

- **2 Tbsp. canola oil**
- **Carcass of a 12-lb. turkey, cut into large pieces**
- **1 head of garlic, halved**
- **1 onion, chopped**
- **2 carrots, chopped**
- **1 tsp. whole black peppercorns**
- **2 Tbsp. chopped parsley plus 7 parsley stems**
- **Kosher salt and pepper**
- **2 Tbsp. chopped chives**

In a large pot, heat the oil. Add the turkey carcass and cook over moderately high heat, stirring, until golden, 10 minutes. Add the garlic, onion, carrots, peppercorns and parsley stems and cook, stirring, for 5 minutes. Add 2 quarts of water. Bring to a boil, scraping up any browned bits. Simmer until reduced to 1½ cups, 40 minutes. Strain into a heatproof bowl and let cool. Season with salt and pepper and add the chopped parsley and chives. Pour into an ice cube tray and freeze. Once frozen solid, transfer to a sturdy resealable plastic bag. *—KC*

SAUTÉ TIP

Add a bouillon cube if sautéed onions or garlic start to stick to the pan; this will loosen the pieces and any browned bits, adding body and flavor.

SAUCE TIP

Use the bouillon cubes to deglaze the skillet when sautéing chicken; then add mushrooms, cream and mustard to make a luscious pan sauce.

COLLARD STEMS → BRAISE

A quick braise in chicken stock turns tough collard stems into an inspired Southwestern-style side.

Cumin-and-Chile-Braised Collard Green Stems

Total **30 min;** Serves **4 to 6**

- **3 Tbsp. extra-virgin olive oil**
- **2 small Fresno chiles, seeded and minced**
- **6 garlic cloves, thinly sliced**
- **1 Tbsp. cumin seeds**
- **1¾ lbs. collard green stems, cut into 1-inch lengths**
- **1 cup chicken stock or low-sodium broth**
- **2 Tbsp. unsalted butter**
- **Kosher salt**

In a large skillet, heat the oil. Add the chiles, garlic and cumin; cook over moderate heat, stirring, until fragrant, 1 minute. Add the collard stems and cook, stirring, until bright green, about 3 minutes. Add the stock. Cover and cook over moderately high heat, stirring occasionally, until the stems are tender, 10 minutes. Swirl in the butter, season with salt and serve. —*JC*

MAKE AHEAD The braised collard stems can be refrigerated overnight.



RELISH TIP

Slice the stems of collard greens very thinly and pickle in a hot spiced-vinegar brine.



TROUT SKIN → CRISPS

The crisps can be served like crackers, with toppings or dips, or crumbled on eggs or salads.

Trout Skin Crisps

Active **15 min;** Total **3 hr 15 min**
Makes **4**

Skins from 4 smoked trout fillets

Kosher salt and/or Old Bay seasoning

Preheat the oven to 200°. Line a baking sheet with parchment paper. Scrape all the meat off the trout skins and pat dry with paper towels. Tear or cut the skins into large pieces. Arrange on the prepared sheet and bake until dry and crisp, about 3 hours. Season with salt and/or Old Bay. —*KC*

WINE Brisk, citrusy Prosecco: NV Sommariva Brut.

Beet-and-Caraway-Roasted Pork Tenderloin

Active **15 min;** Total **55 min**
Serves **4 to 6**

- **3 oz. red and/or yellow beet peels (1½ cups)**
- **2 Tbsp. kosher salt**
- **2 tsp. caraway seeds**
- **Two 1-lb. pork tenderloins**
- **2 Tbsp. extra-virgin olive oil, plus more for drizzling**
- **Pepper**
- **Lemon wedges, for serving**

1. In a mini food processor, puree the beet peels, salt and caraway seeds until a paste forms. On a rimmed baking sheet, rub each pork tenderloin with 2 tablespoons of the beet paste. Let stand at room temperature for 30 minutes.

2. Preheat the oven to 400°. Drizzle the pork with the 2 tablespoons of olive oil and season with pepper. Roast for 25 to 30 minutes, until an instant-read thermometer inserted in the center registers 135°. Transfer to a cutting board and let rest for 10 minutes. Slice the pork ½ inch thick and transfer to a platter. Drizzle with olive oil and serve with lemon wedges. —*JC*

WINE Dark-berried, lightly herbal Loire Valley Cabernet Franc: 2010 Olga Raffault Les Picasses Chinon.

continued on p. 158

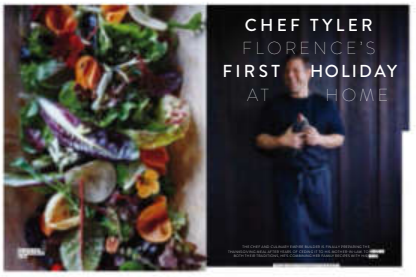
BEET PEELS →

Beet peels have a concentrated, sweet earthiness.

BEET PEEL PASTE

Puree the peels with salt and spices; the flavorful paste keeps in the fridge for several days.

from p. 136



HERBED POTATO CHIPS *continued*

3. Working in small batches, fry the potato slices at 350°, stirring occasionally, until golden, 3 to 5 minutes. Using a slotted spoon, transfer the potato chips to paper towels to drain. Generously sprinkle the chips and herbs with salt and serve.

MAKE AHEAD The chips and herbs can be made early in the day and stored uncovered at room temperature.

Fall Salad with Sherry Vinaigrette

PAGE 130

Total **30 min;** Serves **10 to 12**

- **¾ cup pecans**
- **½ cup sherry vinegar**
- **¼ cup Dijon mustard**
- **2 Tbsp. honey**
- **1 tsp. thyme leaves**
- **1½ cups extra-virgin olive oil**
- **Sea salt and black pepper**
- **1 head of red leaf lettuce, leaves torn**
- **2 heads of Treviso or radicchio, cored and leaves torn**
- **1 head of frisée (4 oz.), white and light green leaves only**
- **2 Fuyu persimmons, cored and very thinly sliced crosswise on a mandoline**
- **1 Pink Lady apple, cored and very thinly sliced on a mandoline**
- **1 medium fennel bulb, cored and very thinly sliced on a mandoline**
- **Nasturtium leaves, for garnish (optional)**

1. Preheat the oven to 375°. Spread the pecans in a pie plate and toast for about 7 minutes, until golden. Let cool, then coarsely chop.

2. In a medium bowl, whisk the vinegar with the mustard, honey and thyme. Gradually whisk in the olive oil and season the dressing with sea salt and pepper.

3. In a very large serving bowl, toss the lettuce, Treviso and frisée. Scatter the persimmons, apple, fennel and pecans on top and garnish with nasturtium leaves. Serve the salad, passing the dressing at the table.

MAKE AHEAD The nuts can be stored in an airtight container for up to 2 days. The dressing can be refrigerated overnight.

Roasted Onion Dip

PAGE 132

Active **45 min;** Total **2 hr 45 min**
Serves **10 to 12**

Tyler Florence makes smart use of whole onions for his extremely tasty recipe. He roasts them, scoops out the tender centers to mix into the dip and turns the onion shells into serving bowls.

- **2 medium unpeeled red onions**
- **2 medium unpeeled Spanish onions**
- **2 medium unpeeled sweet onions**
- **½ cup mayonnaise**
- **½ cup sour cream**
- **½ tsp. onion powder**
- **Kosher salt and pepper**
- **Salmon, trout and sturgeon caviar, for serving**
- **Fennel fronds, for garnish**
- **Herbed Potato Chips (p. 136), for serving**

1. Preheat the oven to 350°. Using a paring knife, trim the bottoms of the onions and stand them in a baking dish. Bake for about 1 hour and 30 minutes, until very soft. Let cool.

2. Using a paring knife, carefully cut ½ inch off the top of the onions. Using a small spoon, scoop out all but 2 or 3 layers of the roasted onions to form cups; you should have 2½ cups of pulp. Finely chop the onion pulp and transfer to a medium bowl. Stir in the mayonnaise, sour cream and onion powder and season the dip generously with salt and pepper. Cover and refrigerate until chilled, about 30 minutes. Keep the onion cups at room temperature.

3. Spoon the onion dip into the onion cups and transfer to a platter. Top the dip with salmon, trout and sturgeon caviar and garnish with fennel fronds. Serve with Herbed Potato Chips.

MAKE AHEAD The onion cups and onion dip can be refrigerated separately overnight. Let the onion cups return to room temperature before filling them.

Molded Cranberry Sauce

Active **30 min;** Total **4 hr;** Serves **10 to 12**

- **2 lbs. fresh or frozen cranberries**
- **3 cups sugar**
- **2 cups finely chopped fresh pineapple (8 oz.)**
- **1 Tbsp. finely grated orange zest**
- **1 Tbsp. fresh lemon juice**
- **Kosher salt and pepper**
- **Shaved celery, snipped chives and chopped toasted walnuts, for garnish**

1. Line a 1½-quart glass bowl or mold with plastic wrap, allowing 4 inches of overhang all around.

2. Reserve ¼ cup of the cranberries for garnish. In a large saucepan, combine the rest of the cranberries with the sugar, pineapple, orange zest, lemon juice and ½ cup of water and bring to a boil. Cook over moderately low heat, stirring frequently, until the cranberries are broken down and the mixture is thick, 30 to 35 minutes. Season the sauce with salt and pepper.

3. Scrape the sauce into the prepared bowl and let cool for 30 minutes. Cover with the overhanging plastic. Refrigerate until chilled and set, at least 3 hours or overnight.

4. Peel back the plastic and carefully invert the cranberry mold onto a plate; remove the plastic wrap. Garnish with the reserved cranberries, shaved celery, snipped chives and chopped walnuts and serve cold.

MAKE AHEAD The molded cranberry sauce can be refrigerated for up to 3 days.

No-Bake Bananas Foster Cheesecake

Active **2 hr;** Total **5 hr;** Serves **10 to 12**

CHEESECAKE

- **1½ cups sugar**
- **1 packet unflavored powdered gelatin**
- **1 cup hot water**
- **3 cups fresh ricotta cheese (about 1½ lbs.)**
- **8 oz. cream cheese, at room temperature**
- **1 tsp. finely grated lemon zest plus 3 Tbsp. fresh lemon juice**
- **½ tsp. pure vanilla extract**
- **24 whole graham crackers (1 lb.), broken up**
- **¼ tsp. ground cinnamon**
- **4 Tbsp. unsalted butter, softened**

continued on p. 158



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TYLER FLORENCE *from p. 156*

NO-BAKE CHEESECAKE *continued*

BANANAS FOSTER

- **4 Tbsp. unsalted butter**
- **1 cup sugar**
- **½ tsp. ground cinnamon**
- **Pinch of ground allspice**
- **Pinch of kosher salt**
- **¼ cup amaretto**
- **¼ cup dark rum**
- **4 ripe bananas, sliced ⅓ inch thick**

1. Make the cheesecake Coat a 2½-quart glass bowl with nonstick spray and line with plastic wrap, allowing 6 inches of overhang all around.

2. In a medium bowl, whisk ½ cup of the sugar with the gelatin. Stir in the hot water and let stand for 3 minutes, then whisk to dissolve the sugar and gelatin.

3. In a stand mixer fitted with the paddle, beat the ricotta with the cream cheese at medium speed until smooth. With the machine on, gradually beat in the gelatin mixture, then beat in the lemon zest, lemon juice and vanilla. Scrape the cheesecake mixture into the prepared bowl and cover with the overhanging plastic. Refrigerate until nearly set, about 1 hour.

4. Meanwhile, in a food processor, pulse the graham crackers with the cinnamon until fine crumbs form. Transfer to a heatproof medium bowl.

5. In a medium saucepan, combine the remaining 1 cup of sugar with ½ cup of water and cook over moderate heat until it reaches 330° on a candy thermometer, 5 to 7 minutes. Remove from the heat and whisk in the butter. Immediately pour over the graham cracker crumbs and stir quickly until evenly moistened; clumps will form.

6. Uncover the cheesecake and sprinkle the graham cracker mixture evenly on top, packing it gently onto the surface of the cake. Cover and refrigerate until the cake is completely set, at least 2 hours or overnight.

7. Make the bananas Foster In a large saucepan, melt the butter with the sugar. Cook over moderate heat, swirling the pan, until a very light caramel forms, 5 to 7 minutes. Stir in the cinnamon, allspice and salt and cook, swirling, for 30 seconds. Add the amaretto and rum and, very carefully, using a long-handled match, ignite the alcohol. When the flame subsides, stir in the bananas. Let cool.

8. Unwrap the cake and carefully invert onto a rimmed serving plate. Spoon the bananas Foster over the top and serve right away.

from p. 155



MENU RECIPES

Sweet and Savory Cranberry Conserva

PAGE 145

Total **30 min;** Makes **3 cups**

- **2 Tbsp. canola oil**
- **1 large shallot, minced**
- **1 garlic clove, minced**
- **1 tsp. ground fennel**
- **1 lb. fresh cranberries**
- **1 cup packed light brown sugar**
- **¼ cup unseasoned rice vinegar**
- **2 Tbsp. whole-grain mustard**
- **2 tsp. Dijon mustard**
- **Kosher salt and pepper**

In a medium saucepan, heat the oil. Add the shallot, garlic and fennel and cook over moderate heat, stirring, until softened, 3 minutes. Add ⅓ cup of water, the cranberries, sugar, vinegar and mustards and bring to a boil. Simmer over moderately high heat, stirring occasionally, until the cranberries are coated in a thick sauce, about 7 minutes. Season with salt and pepper. Scrape into a bowl and let cool; serve. *—JC*

MAKE AHEAD The conserva can be refrigerated for up to 2 weeks.

Apple-and-Pear Galette with Walnut Streusel

PAGE 148

Active **45 min;** Total **2 hr 45 min plus cooling;** Serves **12**

Free-form galettes are simpler to make than pies. Using unpeeled apples and pears adds texture and flavor while cutting down on time and ingredient waste.

Save the apple and pear cores for the infused bourbon on p. 162.

CRUST

- **2 cups all-purpose flour, plus more for rolling**
- **¾ tsp. kosher salt**
- **1½ sticks cold unsalted butter, cubed**
- **½ cup ice water**

STREUSEL

- **⅔ cup walnuts**
- **½ cup all-purpose flour**
- **½ cup packed light brown sugar**
- **½ tsp. kosher salt**
- **6 Tbsp. cold unsalted butter, cubed**

FILLING

- **2 Granny Smith apples—halved, cored and thinly sliced lengthwise**
- **2 firm Bartlett pears—halved, cored and sliced lengthwise ¼ inch thick**
- **¼ cup granulated sugar, plus more for sprinkling**
- **¼ tsp. kosher salt**
- **2 tsp. fresh lemon juice**
- **1 large egg beaten with 1 tsp. water**
- **Confectioners' sugar, for dusting (optional)**

1. Make the crust In a food processor, pulse the 2 cups of flour with the salt. Add the butter and pulse until the pieces are the size of small peas. Sprinkle the water on top and pulse until the dough just comes together. Turn the dough out onto a work surface, gather up any crumbs and pat into a disk. Wrap in plastic and refrigerate until well chilled, 1 hour.

2. Meanwhile, make the streusel Preheat the oven to 400°. Spread the walnuts in a pie plate and bake for about 8 minutes, until lightly browned. Let cool, then chop.

3. In a medium bowl, whisk the flour with the brown sugar and salt. Add the butter and, using your fingers, pinch it into the dry ingredients until the mixture resembles coarse meal. Add the walnuts and pinch the streusel into clumps. Refrigerate until chilled, about 15 minutes.

4. Make the filling Line a rimmed baking sheet with parchment paper. In a large bowl, toss the apples with the pears, ¼ cup of granulated sugar, the salt and lemon juice. On a lightly floured work surface, roll out the dough to a 19-by-13-inch oval. Ease the dough onto the prepared baking sheet. Mound the filling in the center of the oval, leaving a 2-inch border. Sprinkle the streusel evenly over the fruit and fold the edge of the dough up and over the filling.

5. Brush the crust with the egg wash and sprinkle evenly with granulated sugar. Bake the galette for 45 to 50 minutes, until the fruit is tender and the streusel and crust are golden brown. Let the galette cool. Dust with confectioners' sugar, if using, before serving. *—JC*

continued on p. 160

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Grapefruit Cornmeal Cake

PAGE 149

Active **40 min;** Total **2 hr 30 min;** Serves **12**

This cake is perfumed with grapefruit and topped with a poppy-seed glaze. If there are leftovers, serve wedges for breakfast.

Save the grapefruit peels for the infused bourbon on p. 162.

CAKE

- **1½ sticks unsalted butter, melted and cooled, plus more for greasing**
- **1½ cups all-purpose flour**
- **½ cup medium-grind cornmeal**
- **1½ cups granulated sugar**
- **2 tsp. baking powder**
- **½ tsp. kosher salt**
- **3 large eggs**
- **1 Tbsp. finely grated grapefruit zest plus ¼ cup fresh grapefruit juice**

GLAZE

- **2 cups confectioners' sugar, sifted**
- **¼ cup poppy seeds**
- **¼ cup fresh grapefruit juice**

1. Make the cake Preheat the oven to 350°. Butter a 9-inch cake pan. Line the bottom with parchment paper and butter the paper.

2. In a medium bowl, whisk the flour with the cornmeal, granulated sugar, baking powder and salt. In another medium bowl, whisk the melted butter with the eggs, grapefruit zest and grapefruit juice. While whisking constantly, add the butter mixture to the flour mixture in a slow, steady stream. Whisk until well blended. Scrape the batter into the prepared pan and bake for about 40 minutes, until golden and a cake tester inserted in the center comes out clean.

3. Transfer the cake to a rack to cool for 10 minutes. Run a sharp paring knife around the edge of the cake, then invert it onto the rack. Peel off the parchment paper. Carefully flip the cake right side up and set the rack over a baking sheet. Let cool until warm, about 30 minutes.

4. Meanwhile, make the glaze In a medium bowl, mix the confectioners' sugar and poppy seeds. While whisking constantly, slowly drizzle in the grapefruit juice until a smooth, thick glaze forms. Pour the glaze all over the top of the warm cake and spread evenly over the top and side. Let stand until set, about 30 minutes. *—KC*

MAKE AHEAD The cake can be stored in an airtight container at room temperature for up to 3 days.

SCRAPBOOK RECIPES

Bacon, Egg and Crispy Bread Stir-Fry

Total **40 min;** Serves **4**

This one-skillet dish is a great way to use up leftover bread crusts. Toast and crumble them, then stir-fry until crisp and chewy.

- **6 oz. rustic whole-wheat bread crusts, torn into 2-inch pieces**
- **4 large eggs**
- **Kosher salt**
- **¼ cup canola oil**
- **4 slices of bacon, finely chopped**
- **2 Tbsp. finely chopped peeled fresh ginger**
- **2 Tbsp. minced garlic**
- **1 cup chopped scallions, plus more for garnish**
- **2 Tbsp. fresh lime juice, plus lime wedges for serving**
- **1½ Tbsp. soy sauce**
- **Sambal oelek or other Asian chile paste, for serving**

1. Preheat the oven to 400°. Spread the bread crusts on a large rimmed baking sheet and bake for about 7 minutes, until lightly golden and just crisp. Let cool slightly, then break into ½-inch pieces.

2. In a medium bowl, beat the eggs with a pinch of salt. In a large skillet, heat 1 tablespoon of the canola oil. Add the eggs and cook over moderately high heat until lightly browned, about 2 minutes. Fold the eggs over and cook until just set throughout, about 1 minute longer. Transfer to a plate and cut into ½-inch pieces.

3. In the skillet, heat the remaining 3 tablespoons of oil. Add the bacon and stir-fry over high heat until lightly browned but not crisp, about 3 minutes. Add the ginger and garlic and stir-fry until fragrant, about 1 minute. Add the bread pieces and ¼ cup of water and stir-fry over moderately high heat until slightly softened, about 5 minutes. Stir in the 1 cup of scallions, the lime juice and soy sauce and stir-fry for 1 minute. Stir in the eggs and season with salt. Garnish with chopped scallions and serve with sambal and lime wedges. *—JC*

WINE Riesling from Australia's Clare Valley tends to be bright, citrusy and dry, which makes it perfect with rich dishes. Pour the 2014 Jim Barry The Lodge Hill or 2014 Grosset Springvale.

Potato Peel Tortilla with Garlic Aioli

Total **40 min;** Serves **6**

This spin on the classic Spanish egg dish uses potato peels instead of potatoes.

- **½ cup plus 2 Tbsp. extra-virgin olive oil**
- **1 onion, thinly sliced**
- **4 cups scrubbed potato peels, chopped into 2-inch pieces**
- **6 garlic cloves, 3 finely chopped and 3 finely grated**
- **4 scallions, chopped (1 cup)**
- **1 dozen large eggs**
- **½ tsp. pimentón de la Vera, plus more for sprinkling**
- **Kosher salt and pepper**
- **⅓ cup mayonnaise**
- **1 Tbsp. fresh lemon juice**

1. Preheat the oven to 450°. In a large ovenproof nonstick skillet, heat ¼ cup of the olive oil. Add the onion, potato peels, chopped garlic and all but ¼ cup of the scallions and cook over moderate heat, stirring occasionally, until golden and crispy in spots, about 10 minutes. In a medium bowl, beat the eggs with the ½ teaspoon of pimentón and add to the skillet. Season with salt and pepper and cook over moderately low heat, stirring frequently, until the eggs begin to set around the edges, 3 to 4 minutes. Transfer the skillet to the oven and bake the tortilla for 6 to 8 minutes, until just set.

2. Meanwhile, in a small bowl, whisk the mayonnaise with the grated garlic, lemon juice and the remaining 6 tablespoons of olive oil; season with salt and pepper.

3. Invert the tortilla onto a large plate. Garnish with the reserved ¼ cup of scallions and a sprinkling of pimentón and serve with the garlic aioli. *—KC*

MAKE AHEAD The garlic aioli can be refrigerated for 3 days.

WINE Light and minerally Pinot Grigio is a fantastic match for egg dishes like this tortilla. Try one from northern Italy, like the 2013 Livio Felluga or the 2014 Terlano.

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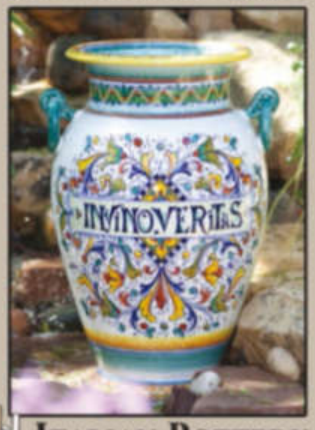
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Dark Green Thai Escarole Salad

Active **30 min;** Total **40 min;** Serves **6**

The tougher outer leaves of a head of escarole are too often discarded or just reserved for the soup pot. Here, they're chopped, and the robust flavor is complemented by lots of cilantro and basil, crisp vegetables and a tangy, spicy Thai chile–spiked dressing.

- **¼ cup canola oil**
- **3 Tbsp. fresh lime juice**
- **2 Tbsp. Asian fish sauce**
- **1 tsp. turbinado sugar**
- **2 Thai chiles, thinly sliced**
- **1 Kirby or Persian cucumber, halved lengthwise and cut into 1-inch pieces**
- **2 carrots, thinly sliced**
- **2 oz. green beans, thinly sliced on the diagonal (1 cup)**
- **Kosher salt and pepper**
- **12 oz. outer escarole leaves, chopped (10 cups)**
- **2 cups chopped mixed herbs, such as cilantro and basil**

In a large bowl, whisk the oil with the lime juice, fish sauce, sugar and chiles. Add the cucumber, carrots and green beans and season with salt and pepper; mix well. Let stand for 10 minutes. Add the escarole and herbs, season with salt and pepper and toss to evenly coat. *—KC*

MAKE AHEAD The dressing can be refrigerated overnight.

Autumn Fruit–Infused Bourbon

Active **10 min;** Total **12 hr**
Makes **one 750-ml bottle**

Macerating fruit peels and cores in a bottle of bourbon infuses the alcohol with a ton of flavor. Use the bourbon to make a killer old-fashioned.

- **Peel from 1 whole grapefruit**
- **Peels from 2 lemons**
- **2 pear cores**
- **2 apple cores**
- **One 750-ml bottle bourbon**

Combine all of the ingredients in a large jar; cover. Let stand at room temperature for 8 to 12 hours. Strain the bourbon through a cheesecloth-lined fine sieve. *—KC*

Autumn Fruit Old-Fashioned

Total **10 min;** Makes **1**

- **½ tsp. sugar**
- **5 dashes of Angostura bitters**
- **Ice**
- **2 oz. Autumn Fruit–Infused Bourbon**
- **½ oz. water**
- **Orange twist, for garnish**

In a rocks glass, muddle the sugar with the bitters until a paste forms. Fill the rocks glass with ice and stir in the Autumn Fruit–Infused Bourbon and water. Garnish the drink with an orange twist. *—KC*

Parmigiano-Reggiano Puffs

Total **5 min**

Parmesan cheese rinds puff up in the microwave to make a delectable snack.

- **Parmigiano-Reggiano cheese rinds, cut into ½-inch dice**

On a microwave-safe plate, microwave the cheese rinds at high power until puffed and sizzling, 30 seconds to 1 minute. Transfer the cheese puffs to paper towels to drain. Serve hot. *—JC*

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Buttermilk Pancakes with Quince-and-Cranberry Compote

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Total **1 hr;** Serves **4**

COMPOTE

- **1 quince—peeled, cored and cut into ¼-inch dice**
- **⅓ cup granulated sugar**
- **½ tsp. kosher salt**
- **1 cinnamon stick**
- **2 Gala apples, peeled and cut into ¼-inch dice**
- **⅓ cup fresh or thawed frozen cranberries**
- **2 tsp. honey**
- **Finely grated zest and juice of ½ lemon**

PANCAKES

- **1½ cups all-purpose flour**
- **1½ Tbsp. baking powder**
- **½ tsp. kosher salt**
- **2 large eggs**
- **1½ cups buttermilk**
- **3 Tbsp. unsalted butter, melted, plus 4 Tbsp. cold unsalted butter, cut into tablespoons**
- **¼ cup confectioners' sugar**
- **Pure maple syrup, for serving**

1. Make the compote In a saucepan, combine the quince with the sugar, salt, cinnamon stick and ⅓ cup of water. Bring to a simmer and cook over moderately low heat for 5 minutes. Stir in the apples, cranberries, honey and lemon zest and juice and cook, stirring, until the fruit is tender but not broken down, 5 minutes. Let cool.

2. Make the pancakes In a bowl, whisk the flour, baking powder and salt. In another bowl, beat the eggs with a hand mixer until pale yellow and doubled in volume, about 4 minutes. Beat in the buttermilk, then beat in the melted butter. Using a rubber spatula, fold in the dry ingredients.

3. Heat a large nonstick skillet. Swirl 1 tablespoon of the cold butter around the pan until melted and foamy. Using a small measuring cup, scoop three 4-inch pancakes into the skillet. Cook over moderate heat until golden brown on the bottom and bubbles appear on the surface, 1 to 2 minutes. Flip the pancakes and cook until golden on the bottom, 1 to 2 minutes more. Transfer to a baking sheet and keep warm. Repeat with the remaining butter and batter.

4. Stack the pancakes on plates and top with the compote. Dust with the confectioners' sugar and serve with maple syrup.

PROMOTION



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MOST WANTED



DID YOU KNOW?

Amanda Freitag collects menus from restaurants around the world. "I carry a big purse to stash them in," she says.

Amanda Freitag's Buttermilk Pancakes with Quince Compote

CHEF AMANDA FREITAG, a judge on *Chopped* and host of the new show *American Diner Revival,* is not a patient person. "As soon as a cake comes out of the oven, I want to cut it. Pastry chefs always have to tell me, 'Wait, wait!'" But patience is the key to her buttermilk pancakes (p. 163). "Whipping the eggs for several minutes is worth it if you want sky-high pancakes," she says. This is a classic technique she learned for making blini, in which whipped eggs replace yeast as a leavening agent. All that patience has a payoff: "Once you make the batter, you can fill the griddle with pancakes and make stacks and stacks at a time." –CHELSEA MORSE

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